

Lunch Menu

Soup du Jour



Smooth Duck Liver Parfait

With Fresh Orange Marmalade and toasted Brioche



Heritage Tomato & Mozzarella Salad

With Rocket Leaves and a Basil vinaigrette



Salade Caesar

Romaine lettuce, grilled chicken fillet, Ayrshire streaky bacon, poached egg, anchovy, garlic croutons, Caesar dressing



Poached Salmon, Prawn and Smoked Salmon Terrine

With Pickled Cucumber and Dill and toasted Focaccia



MAINS



Pan Fried Sea Bass

With sautéed potatoes and Pancetta topped with Tomato and Red Onion Salsa



Seared Slices of Calves Liver

With Chive mash potato topped with Shallot rings and Raspberry jus



Roast Spring Lamb Rump

With a rosemary lamb jus, selection of fresh vegetables, dauphinoise potatoes, home-made mint jelly

Boeuf Bourguignonne

Classic warming French Beef Casserole in a rich red wine sauce,
Mushrooms, baby onions and pancetta, with new potatoes and Petit
Pois



Asparagus Risotto

With an Asparagus and Raspberry Salad



~ Desserts ~

Valhrona Chocolate fondant,

Served warm with berry compote and ice-cream



Drunk Elephant Pudding

Warm Apricot Sponge drenched in Creme Anglaise

Topped with Amarula liqueur



Bella Helen

White Wine Poached Pear with Vanilla ice cream and chocolate sauce



Seasonal fruit crumble

With crème anglaise or ice-cream

Two Courses £18.95

Or

Three Courses £23.50

Please note: the lunch menu is not available on Sunday's

Full a La Carte Menu also available

Service Charge is not included,

Prices inclusive of VAT