

## **STARTERS**

Chefs soup of the day (DF\*, GF\*) served with bread and butter

Twice baked 3 cheese soufflé (£1.00 sup) served with sea salt croûtes

Smoked salmon and prawn tian (DF/GF\*) seafood sauce, bread

Smoked haddock & spring onion fishcake (DF) mixed baby leaf & chipotle mayo

Ham hock & roasted red pepper terrine (DF/GF\*)

tomato chutney & toasted bread

Prosciutto ham & cherry tomato bruschetta (DF)

rocket & balsamic glaze

Whitebait (DF) mixed leaves, tartar sauce & lemon

## **MAINS**

Large beer battered fish and chips (GF\*/DF\*)

sea salt, lemon & garden peas
A smaller appetite offer for fish and chips
is available at £10.50

Pan fried sea bass (GF/DF)

wilted spinach, lemon and parsley crushed potatoes, tomato and mixed pepper salsa

Vongole (DF) (£3.00 sup)

clams, prawns chilli, garlic, cherry tomatoes & spinach linguine

Lamb & mint burger (GF\*/DF\*)

baby gem, sun dried tomato, grilled halloumi, cucumber and mint yoghurt

Teriyaki beef stir-fry (DF)

sautéed peppers, onions, beansprouts, pak choi & egg noodles

Crispy confit chicken thigh and drumstick (GF/DF\*)

medley of pancetta and seasonal veg, fondant potato and lemon butter sauce

Caprese gnocchi

tomato ragu, sun dried tomatoes, bocconcini, basil pesto dressing, pea shoots

## **DESSERTS**

Chefs crumble of the day (GF\*) custard

Biscoff brownie vanilla ice cream

Peach panna cotta (GF\*)

mango compote

Lime tart strawberry ice cream

Eton mess (GF) chantilly cream

3 scoops of ice cream (GF\*) (chocolate, vanilla and strawberry) cafe curl

Mini cheese & biscuits (GF\*) (£,3.00 supp)

**(GF\*/DF\*)**: A gluten or dairy free version of this dish is available. Please let your server know whether this is required.

Any Main Dish £14.50

Add Starter £7.75

Add Dessert £7.00

Available from Monday to Saturday lunchtimes between 12 noon and 2:45pm