

1539

SAMPLE LUNCH MENU | Monday-Friday until 5pm

Enjoy a free starter with every main course

WHILE YOU WAIT

Mixed Olives £3.25

Artisan Breads | garden herb oil, balsamic vinegar £3.45

STARTERS

Broccoli & Blue Cheese Soup | croutons

Home Smoked Salmon | superfood salad

Pan Fried Scallops | confit baby fennel, pomegranate dressing (£4.00 supplement)

Egg Florentine | buttered spinach, soft poached egg, hollandaise sauce, sour dough toast

Ham Hock Terrine | Cheshire cheese bon bon

Goats Cheese Mousse | red pepper dressing

MAINS

Pan Seared Chicken Breast | sweet potato mash, chargrilled spring onion, pepper sauce £15.50

Char-grilled 28 Day Aged Rump Steak 10oz | mushroom fricassee, fries £19.50

(Béarnaise Sauce, Pepper Sauce, Red Wine Jus £2.00 each)

Soy Marinated Hanger Steak | wild rice, raita £18.50

Grilled Pork Loin | braised potato, sticky red cabbage £14.50

Fillet of Seabass | buttered spinach, artichokes, herb cream sauce, beer battered cod cheeks £16.00

Pea & Mint Risotto (V) | parmesan crisp £13.00

DESSERTS

Earl Grey Panna Cotta | bee pollen, honey jelly 6.00

Orange Polenta Drizzle | orange sorbet £6.00

Carrot Cake | torched Italian meringue, lemon sorbet £6.00

Chocolate Delice | raspberry sorbet £6.00

THE CHEESE TROLLEY

Local, British & Continental Cheese Selection | chutney, grapes, celery, damsel crackers

2 pieces £5.50 | 3 pieces £8.50 | 5 pieces £10.50

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.