

LUNCHTIME SET MENU

— STARTERS —

Soup of the day with a fresh warm roll (v)

Dusted whitebait with homemade parsley sauce

Prawn cocktail with rosemary sauce and toasted ciabatta

— MAINS —

Freshly battered 6oz haddock fillet, gourmet chips and minted peas (vegan alternative available)

Two pork sausages with mash and caramelised onion gravy (vegan alternative available)

Roast of the day, served with roast potatoes, Yorkshire puddings, caramelised carrots and parsnips and seasonal green vegetables (vegan alternative available)

— DESSERTS —

Summer fruit fondue skewers with chocolate and toffee sauce (ve) and ice cream

Apple and blackberry crumble (ve) with cream, ice cream or custard

Rich chocolate orange torte with fruit compote (ve)

2 COURSES

£12

3 COURSES

£16

If you have any particular dietary requirements, please make sure you mention this to a member of staff when you order.