

# LUNCH SET MENU

2 courses **22** | 3 courses only **26**  
Available Tuesday-Saturday 12pm-3:30pm

## PRE-STARTERS

**BAKED FLAVOURED BREADS**  
marinated & herbed olives & balsamic  
dipping sauce with parmesan chunks **8.50**

**WARM BAKED FRENCH BREAD**  
with rock salt & black pepper butter  
**5.50**

**GRILLED GARLIC CIABATTA BREAD**  
**5.50**  
with cheese **6.50**

## STARTERS

**CRISPY ORIENTAL BEEF**  
chilli jam, cucumber, red pepper, mixed  
leaf salad, 'mojito' dressing

**BRUSCHETTA OF MUSHROOMS**  
garlic, white wine, cream, rocket

**THAI STYLE SALMON FISHCAKE**  
zesty mixed leaves, smoked tomato  
& chilli dip

**SEAFOOD COCKTAIL**  
smoked salmon, prawn, seafood cocktail,  
crème fraiche dressing, tomato, cucumber  
salad, brown bread

**SOUP OF THE DAY**  
Home-made soup of the day with  
warm home-baked bread

**SALT & CHILLI CALAMARI**  
Tempura Salt & Chilli Calamari with garlic &  
lemon aioli

**GOATS CHEESE & SWEET POTATO BHAJI**  
Goat cheese, red onion & sweet potato  
Bhaji on a sweet & sour cucumber salad,  
rocket, yogurt & mint dressing

**BANG BANG CHICKEN BAO BUN**  
Steamed bao bun with crispy bang bang  
chicken, spring onions & coriander with Asian  
slaw, soy, chilli & sesame seed dipping sauce

## MAIN COURSE

**SUPREME OF CHICKEN**  
Supreme of chicken on dauphinoise potato  
with a roast red pepper, mushroom and  
tarragon jus

**SEAFOOD RISOTTO**  
Smoked salmon, prawn, haddock seafood  
risotto, sweet potato, lemon, peas,  
sapphire and parmesan

**RIGATONI PASTA BOLOGNESE**  
Rigatoni pasta Bolognese with a hint  
of chilli & garlic with parmesan  
shavings

**BEER BATTERED HADDOCK**  
Fresh haddock, twice-cooked maris piper  
chips, mushy peas, tartare sauce

**VEGETABLE THAI CURRY**  
Served with rice & poppadom (add  
bang bang chicken for **4 surcharge**)

**PAN FRIED PORK LOIN**  
Pan fried pork loin with buttery mash,  
roast root vegetables, Welsh cider &  
three mustard sauce.

**CLASSIC BEEF BOURGUIGNON**  
Classic style beef bourguignon, red wine,  
mushrooms, smoked bacon lardons,  
shallots, creamy mashed potato

**ORIENTAL STIR FRY**  
Stir fry of oriental noodles & vegetables with  
chilli, garlic & Thai sauce  
(With an option of adding crispy beef or bang  
bang chicken **4 surcharge**)

**6OZ SIRLOIN STEAK**  
(3 surcharge)  
Sirloin steak cooked to your liking, twice  
cooked Maris piper chips, tempura crispy  
onions, tomato ragu, a choice of brandy  
peppercorn or mustard sauce / garlic &  
parsley butter

**PASTA OF THE DAY**  
Please ask for our pasta of the day. Vegetarian options available.

TWICE COOKED MARIS PIPER CHIPS 5  
SWEET POTATO FRIES 5  
DAUPHINOISE POTATO 5  
BUTTERED NEW POTATOES 5  
MAC 'N' CHEESE 7  
CAULIFLOWER CHEESE 5

**SOMETHING ON THE SIDE?**  
SEASONAL GREEN VEGETABLES 5  
ROAST MEDITERRANEAN VEGETABLES WITH BASIL 5  
GARLIC AND PARSLEY MUSHROOMS 5  
ROCKET & PARMESAN SALAD 6  
MIXED SALAD WITH BALSAMIC 6

BEER BATTERED ONION RINGS 5  
ICEBERG WEDGE 6  
*Choose a Dressing:*  
Garlic & Parmesan Creme Fraiche  
Blue Cheese  
Chimichurri & Mojito

## HOMEMADE DESSERTS

**BERRY PAVLOVA**  
Raspberry & strawberry pavlova  
with lemon curd ice cream

**BREAD & BUTTER PUDDING**  
with rum toffee sauce

**BAILEYS TIRIMASU**  
Layered Sponge soaked in Baileys &  
Coffee

**CHEESE BOARD**  
Welsh & continental cheese  
board with chutney, sundried  
tomatoes, biscuits & bread  
(3 surcharge)

**WARM CHOCOLATE POT**  
with fresh strawberries,  
marshmallows & chocolate  
brownie cubes

**BAKED CHEESECAKE**  
Baked white chocolate, lemon &  
raspberry cheesecake with berry  
compote