# LUNCH MENU 

Two Course Lunch Menu<br>Served Monday -Friday 12.00am-2.30pm, Saturday 12.00 -Open All Day<br>Two Courses (Starter \& Main Course) £18.95pp<br>Every Wednesday Senior Citizens Carvery Lunch £15.95pp

STARTERS
Seasonal Home-Made Soup of the Day (v)
Garlic \& Rosemary Focaccia
Ham Hock \& Chicken Terrine
Piccalilli Chutney
1970's Prawn Cocktail
Prawns Covered in Thick Seafood Sauce, on a bed of lettuce.
Mushrooms Diplomat (v)
Button Mushrooms, Cooked in White Wine, Stilton Cheese, Hint of Garlic \& Double Cream, Served in a Pastry Case
Brie and Leek Croquettes (v)
Confit Onion, Beetroot Salad 8.95

## Chefs Recommendations

Fish \& Chips
Battered Fillet of Fish, Tartare Sauce, Homemade Chunky Chips, Mushy Peas
Homemade Beef Lasagne
Rich Bolognese Sauce, Cheddar Cheese, Garlic Bread
Great British Favourite! Chicken Tikka Masala
Topped with Chilli \& Coriander, Naan Bread, Mango Chutney, Boiled Rice or Chips
Thai Green Curry (v)
Shallots, Chilli, Garlic \& Fragrant Rice or Chips
Venison Bacon \& Mushroom Pie
Alongside the headline flavours, there are other goodies nestled inside of that crisp and crumble pastry shell, including Red Wine, Baby Onions, Thyme, and Garlic.

Swede \& Potato Mash, Fine Greens
Grilled Gammon Steak 80z
Simply Grilled, Fried Egg or Grilled Pineapple, Homemade Chips
Chicken \& Parmesan Open Sandwich
Grilled sourdough bread, Avocado, Poached Egg, Baconnaise
Superfood Bowl
Boiled Egg, Quinoa, Tender Broccoli, Onion, Green Peas, Pumpkin Seeds, Raspberries Salmon / Chicken

## JACKET POTATES

Tuna, Red Onion, Mayonnaise-
Mature Cheddar Spring Onion
Bacon \& Tomato

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\text { Sides (Extra) } 4.25
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Homemade Onion Rings - Garlic Bread - Home Cooked Chips - Garlic Mushrooms
Desserts (Extra)

