

LUNCHTIME MENU MARCH 2015

1 course - £11.95 2 courses - £14.95 3 courses - £17.95

TO START

Chicken liver, thyme, caramelised onion & brandy paté with sweet onion balsamic jam & crispy French toast (gfo)

Sauté mushrooms with garlic, cream, baby spinach & parmesan 'au gratin' (v) (gfo)

Cream of leek, chive & smoked cheddar soup with crispy potato croutons (v) (gfo)

Smoked haddock 'florentine' with spinach, soft poached egg, and cheddar sauce 'au gratin' (gf)

Crispy fried chicken and Serrano ham filo pastry parcels with tomatoes, red peppers, sweet pimento & parsley, and mojo verde

Homemade black pudding with crispy fried poached egg, sweet tomato jam, sauté potatoes, and English mustard dressing

Crispy seafood salad – scampi, panko crumb king prawns & whitebait with tartar dressing

Arrancini – porcini mushroom, sauté leek & spinach crispy risotto ball with a spicy red pepper, tomato & oregano sauce (v)

King prawns – sauté prawns with chilli, lemon, olive oil, garlic & Sambuca, crispy calamari fritti, and fennel seed toasts (gfo)

FOR MAIN COURSE

Slow cooked brisket of beef 'bourguignon' with root vegetable dauphinois, and sauté green beans (gf)

Pork duo – crispy pulled shoulder & slow cooked belly & with sauté cabbage, apple relish, char-grilled home cured bacon & cider gravy (gf)

Fisherman's lunch – king prawn & queen scallop 'au gratin', cod goujon, stuffed sole paupiette and sea bass with pea puree, tomato relish, citrus mayonnaise, and samphire (gf)

Monkfish & king prawn Thai green coconut curry with Asian vegetables & special pilaf rice (gf)

Pan fried fillet of sea bass with a salt cod cake, crispy cod fritters, salsa verde, and spring onions (gf)

Char-grilled marinated chicken breast with a wild mushroom, smoked bacon, leek, baby spinach & pea risotto (gf)

Jerusalem artichoke, wild mushroom, Welsh cheddar & caramelised onion puff pastry 'wellington' with shallot puree and herb oil (v)

Ravioli – filled with roasted pepper, black olive, mascarpone, pine nut, parsley & garlic, with a tomato & chilli cream sauce, slow roasted butternut squash & charred courgettes, rocket & pesto (v)

At no extra cost – all main courses are served with a selection of vegetables
homemade chips & sauté potatoes with caramelised onions & parsley

(v = vegetarian gf = gluten free gfo = gluten free option available, please ask!!)

If you have any other dietary requirements, please let us know and we'll do our best to please!

(see overleaf for the puddings!!)

THE HOMEMADE PUDDINGS

White chocolate & vanilla cheesecake with butterscotch sauce & sugared pecan nuts

Exotic fruit pavlova with whipped cream (kiwi, mango, melon & pineapple) (gf)

Glazed lemon tartlet with raspberry ripple ice-cream & raspberry sauce

Plum & apple crumble with custard, ice-cream or pouring cream

Crème Catalana with salted caramel almond brittle (gf)

Tasting of banana – banana sticky toffee pudding with rich toffee sauce, banana cheesecake, caramel, banana & mascarpone cheese filo parcel, and crispy banana fritter with rum syrup & vanilla ice-cream

Coffee & chocolate tasting – coffee cream filled profiterole with warm chocolate fudge sauce, white & milk chocolate cheesecake with Baileys sauce, coffee crème caramel, and rich chocolate brownie

CHEESE – Our selection of British cheeses on a platter with chutney, grapes, crackers & butter!
(£1.50 supplement)

Stilton blue, Tintern (a creamy cheddar style with chive & shallots), Shropshire blue, Somerset brie & Welsh cheddar

ICE-CREAM – (3 scoops) (from Chilly Cow & Cheshire Farm)

Vanilla * Chocolate * Strawberry Ripple * Blackcurrant & Liquorice * Lemon meringue * Raspberry Ripple * Chocolate Ripple Cookie Dough * Chunky Chocolate Mint * Sticky Toffee Fudge * Rum & Raisin

SORBETS – (3 scoops) (from Movenpick)

Mango * Lemon * Blackcurrant

PUDDING WINES

Muscat de St-Jean-de-Minervois (France)

– think of the ripest bunch of grapes squeezed into your glass, deliciously sweet, but not full of lemony acidity!

£14.00 (half bottle)

£5.25 (125ml glass)

Elysium Black Muscat (California)

– virtually black in colour with a rose like aroma, intense on the palate and full of rich velvety fruit, wonderful with chocolate puddings!

£23.50 (half bottle)

£8.25 (125ml glass)

Essensia Orange Muscat (California)

– aromas reminiscent of orange blossom & apricots, rich and sweet, ending with a refreshing lingering taste, fantastic with citrus or fruity puddings

£23.50 (half bottle)

£8.25 (125ml glass)

SPECIALITY COFFEE & HOT DRINKS

Cappuccino.....£2.45

Latté.....£2.45

Americano.....£2.20

Macchiato.....£2.25

Mocha.....£2.45

Herbal & fruit teas.....£1.70

Liqueur hot chocolate topped with cream!£5.00

Hot chocolate with mini marshmallows & whipped cream.....£2.50

Rum latté.....£4.50

Liqueur coffee.....£5.50

Espresso.....£2.20 (double £2.65)

Bailey's latté.....£4.50

Tea.....£1.60