

1539

SAMPLE JANUARY LUNCH MENU

2 courses £19.50

3 courses £24.50

WHILE YOU WAIT

Mixed Olives £3.25

Artisan Breads | garden herb oil, balsamic vinegar £3.45

STARTERS

Root Vegetable Soup | vegetable crisps

Smoked Trout Mousse | citrus crème fraîche, rye crouton

Ham Hock Terrine | pickled vegetables

Chef's Black Pudding | soft poached egg, hollandaise sauce

Beetroot & Artichoke Salad (V) | Parmigiano-Reggiano custard

MAINS

Pan Fried Chicken Breast | warm superfood salad

Char-grilled 28 Day Aged Sirloin Steak 10oz | mushroom fricassee, fries (£4.00 supplement)

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

Pork Steak | creamed potatoes, savoy cabbage

Fillet of Seabass | sautéed potatoes, wilted greens, cream sauce

Butternut Squash Risotto (V) | rocket salad

DESSERTS

Winter Spiced Sticky Toffee Pudding | toffee sauce, vanilla ice cream

Baked Orange Cheesecake | Cointreau ice cream

Gingerbread Panna Cotta | macerated rhubarb, ginger nut biscuit

Trio of Dessert | rose panna cotta, mandarin cheesecake, rocky road

THE CHEESE TROLLEY

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

2 pieces £6.50 | 3 pieces £9.50 | 5 pieces £11.50

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.