

Luncheon Menu

Our renowned poached free-range Egg
served on toasted Brioche with Creamed Smoked Salmon & Basil Sauce

Broccoli & Mandarin Soup topped with Crème Fraiche
Or English Celery Soup with a Stilton Choux Bun

Smooth Chicken Liver, Pistachio & Orange Parfait
with home-made Plum & Apple Chutney, Melba Toast

Seasonal Salad with Grilled Vegetables, Toasted Goats Cheese, Sun dried Tomato & Asparagus



Loin of Pork cooked with Cumin Seed, Potato Hache
Creamed Leek, Haricot Vert & Black Pudding

Sautéed English Calves Kidney flamed with Port
with Smoked Cheddar Mash, Lardons, Port Wine Sauce

Seared Fillet of Wild North Sea Cod with Carrot Fettuccini, Pimento Oil

Baked Lentil, Aubergine and Tomato Moussaka topped with Mature Cheddar



Home-made Ice Cream and Sorbet
with Fresh Fruit Basket, Duo of Coulis and Vanilla Anglaise

Homemade Key Lime Cheesecake with Baileys Cream

Choux Pastry filled with Chantilly Cream, Banana & Toffee with Crème Anglaise

A selection of Three Cheeses served at your table
with Apricot & Walnut Bread (**Supp - £2.50**)



A selection of Coffees and Teas served with home-made Petit-Fours - £3.30
Liqueur Coffee - £6.00

Two courses - £17.95 Three courses - £21.95

All prices are per person and include VAT

For parties of 7 or more, a discretionary service charge of 10% will be added to the final bill

Please be aware that many of our dishes contain food allergens – please speak with a member of staff for more information