

## LUNCH MENU

Menu available 12-2.30pm

Weds- Fri 12-6pm Sat

Set Menu - 2 courses £16.00, 3 courses £22.00

Please choose any pudding or selection of two cheeses

### STARTERS

Soup of the Day (vg)

Wild Mushroom Parfait (vg)

*mixed pickles, crispbreads & bitter leaves*

Pork & Mixed Game Terrine

*mixed leaves, crispbreads, broccoli & anchovy ketchup* £8.00

### MAINS

Choice of Sausage & Mash

Sausages: *Beef | Pork & Apple | Spicy Italian*

Mash: *Plain | Hemingford | Chive*

Sauce: *Red Wine | Mustard | Onion*

Beef Burger

*stilton rarebit, brioche bun, dijon mayo, chips, slaw*

Smoked Haddock Fishcake

*poached egg, wild mushrooms, spinach, chive cream sauce*

Sweet Potato Coconut Stew

*chickpea, coriander, spinach with cauliflower fritters*

### VEGETARIAN MEZZE BOARD (V)

*mozzarella, marinated artichokes, roasted peppers, hummus, rocket, sundried tomatoes, toasted ciabatta* £12.00

*add cured meat selection* £7.00

*add crayfish & smoked salmon* £7.00

### SANDWICHES

Roast Beef Ciabatta

*horseradish & rocket, chips, salad, gravy* £9.00

Crayfish & Avocado

*toasted bagel, chips, salad* £9.00

Mushroom & Goat's Cheese (v)

*rocket, sun-blushed tomatoes, ciabatta, chips, salad* £9.00

## PUDDINGS

Sticky Toffee Pudding (v)

*butterscotch sauce, vanilla ice cream* £7.00

Gingerbread & Orange Cheesecake (v)

*orange cream & stem ginger* £7.75

Blackberry & Apple Bavarois (v) (n)

*meringue, hazelnuts, cinnamon syrup* £7.75

Chocolate, Banana & Rum Loaf Cake (vg)

*rum caramel, coconut brittle & chocolate sorbet* £7.50

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)

*ask for flavours* £6.50

Affogato (v)

*scoop of vanilla ice cream, espresso*

*shot & biscotti* £5.50

*add Pedro Ximénez + £1.00 | Baileys + £2.00 |*

*Amaretto + £2.00*

Selection of British Cheeses (v)

*3 Cheeses* £10.00 / *4 Cheeses* £12.00

*Served with grapes, celery & biscuits*

*(set lunch menu - 2 cheese selection)*

### PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar

100ml £7.50 / Bt. £32.00 (500ml)

*Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.*

Banyuls Traditionnel Robert Pages AOC VdN

100ml £9.50 / Bt. £62.50

*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.*

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml £9.00/ Bt. £59.50

*From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.*

### COGNACS, ARMAGNACS & WHISKIES

VS Classic Cognac £4.20

Whiskies -

VSOP Grande Champagne

GlenDronach 8yr (Highland) £5.00

Cognac £5.50

Auchentoshan (Lowland) £5.00

VSOP Armagnac £4.00

Benromach 10yr Speyside £5.00

Buffalo Trace Bourbon £4.00

Talisker Island £5.00

