

# The Weekday Lunch

Served 12 – 2pm

## To Start

Soup of the Day  
with herb croutons (V, GF adaptable)

Crispy Fried Whitebait  
with homemade tartare sauce

Deep Fried Brie  
with redcurrant sauce (GF adaptable)

Crispy Chilli Beef Strips  
on wheat noodles with red pepper, spring onion & sweet chilli sauce

## To Follow

Freshly Baked White Ciabatta  
filled with your choice of  
Sausage & Red Onion Chutney or Bacon, Brie & Cranberry  
served with skin on skinnies & salad garnish

Chicken Carbonara  
with mushrooms, lardons & cream, mixed leaf garnish

Fish of the Day  
Ask your server for today's option  
Mushroom Spinach & Pesto Linguine  
bound in a rich creamy sauce, topped with garlic & herb crumb  
served with dressed salad

Sausage and Mash  
with buttered cabbage, onion gravy and crispy onions (GF adaptable)

## Dessert

Autumn Pudding (Summer Pudding really!)  
with berry compote, Chantilly cream, raspberry coulis

Chocolate Brownie (GF adaptable)  
with vanilla ice cream

Two Scoops of Ice Cream  
choose vanilla, strawberry or salted caramel

**One Course £12.95 Two Courses £16.95 Three Courses £20.95**

Food Allergies and Intolerances: All our dishes are prepared in a kitchen where nuts, cereals containing gluten, and other allergens are prepared, and our menu descriptions do not list all ingredients. If you require any advice about ingredients, please do ask your server before ordering your food. Please note that whilst every care is taken, fish may contain small bones, and some game items may contain shot.