## SERVED 12PM TILL 2PM MONDAY TO SATURDAY

2 Courses 12.95, 3 courses 15.95

## STARTERS

Soup of the day served with baked ciabatta bread ( v , gf soup not ciabatta)
Pear, blue cheese, walnut salad with herb oil (v,gf)
Tempura fish, beetroot mayonaise, garnish
Smoked mackerel bruschetta with chopped tomatoes, red onion, fresh basil \& garlic olive oil dressing

Tiger prawns cooked in lemon garlic butter served on baked ciabatta
Chicken liver pate, red onion chutney, baked ciabatta

## MAINS

Lemon \& rosemary marinated chicken breast with creamy mushrooms (gf)
Pan roasted pork loin with tender stem broccoli, rainbow carrots \& red wine jus (gf)
Smoked tofu \& seasonal vegetable stir fry with sesame seeds and garlic crisps (gf,ve,v)
Pan seared smoked haddock, rustic vegetables, parsley creamy sauce (gf)
Chicken chorizo mushroom tagliatelle, cream sauce, parmesan
Seasonal vegetable tagliatelle, mustard, lemon basil cream sauce (v)
Seafood \& tomato linguini, tiger prawns, white fish of the day, chilli flakes \& lime
Chicken/mushroom/seafood risotto, arborio rice, garlic, onion, vegetable stock \& parmesan
DESSERTS

Warm Pecan Pie, vanilla icecream (v)

Lemon Meringue Pie (v)
Cheesecake of the day, vanilla icecream (v)
Golden salted caramel tart, fruit compote (v)
Icecream \& Sorbet (3 scoops) with wafer
(icecream - coconut, pistachio, vanilla, mint choc chip, salted caramel) (v,gf)
(sorbet - blackcurrant, lemon, mango) (v, ve, gf)
Cheese selection ( $£ 5$ supplement)
selection of cheeses, chutney, biscuits \& fruit

