



Lunch – 13th April to 1st May 2026

£15 per person for two courses or £18 per person for three courses

Price includes standard Tea or Coffee

TO START

Sesame Prawns on Toast, Oriental Vegetables, Sweet Chilli & Hoi Sin Sauce

Spinach Soup with a Crispy Hen's Egg & Sourdough Bread

Pan Fried Chicken Livers with Lemon Thyme & Butter served with Crisp Breads & Caramelised Red Onions

MAIN COURSE

French Trimmed Pork Chop with Duchesse Potato, Cavolo Nero, Mustard Cream Sauce

Deep Fried Haddock Fillet with Chunky Chips, Homemade Tartare Sauce & Mushy Peas

Roasted Vegetable Cous Cous topped with Pomegranate served with Roasted Peppers & a Garlic Tomato Sauce

TO FOLLOW

Please see Specials Board or ask your Server

Coffee or Tea

If you would like Speciality Coffee an additional £1 will be added to your bill

Card payments only – Cash Gratuities to your server, at your discretion - No Under 16 Year Olds

V = suitable for Vegetarians/N = contains Nuts/GF = Gluten Free/DF = Dairy Free/AI = contains Alcohol

D = suitable for Diabetics

Our Suppliers and Kitchen handle numerous ingredients and allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for Customers with special dietary requirements will be 100% allergen or contamination free.

Table Setting Sponsored by Wilkin and Sons Ltd - Kitchen Sponsored by Bonnet Hobart

Chocolate Sponsored by Callebaut Chocolate