

Summer LUNCHTIME - SET MENU

MONDAY to SATURDAY INCL. (Sunday Lunch is a different Menu)

SOUP DU JOUR

freshly made in our kitchens

TIPSY SUMMER FRUIT COCKTAIL

laced with a Pimm's No1, strawberry, mint coulis.

DEEP FRIED GOATS CHEESE

topped with dried Parma ham, dressed with rocket leaves
and a mango sun sweet tomato chutney.

TUNA, MIXED BEAN AND BELL PEPPER SALAD

Honey and mustard mayonnaise, beetroot garnish.

ROAST DEVILLED CHICKEN WINGS

with sweet chilli dipping sauce



COLD POACHED SALMON WITH PRAWN MARIE ROSE

mixed salad and hot new potatoes

OR ~ Hot served with salsa verde and lemon beurre blanc

ROAST LOIN OF PORK WITH CRACKLING

prune, herb and onion stuffing, roast gravy.

COACH-HOUSE PIE OF THE DAY

freshly made in the classical way.

SAUTEED LAMB'S LIVER AND BACON

Sherry laced sage jus.

TORTELLINI PASTA

in a tomato, herb sauce with field mushrooms, Parmesan wafers.

CHICKEN JAMBONETTE

with apricot, leek and Mozzarella stuffing, set on a sweet red pepper sauce.

RIB-EYE STEAK MADAGASCAR (£3.00 extra)

soft green peppercorn sauce



2 Courses: £11.50 / 3 Courses: £15.75

(Parties of 15 or more – "3 Courses only" £15.75)