

Available from 13th September until 27th November 2010

Autumn LUNCHTIME - SET MENU

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

SOUP DU JOUR

freshly made in our kitchens

COCKTAIL OF SOFT FRUITS

laced with a Sambucca, prune syrup

PAN SEARED BLACK PUDDING

with crispy bacon and gruyere cheese, spice scented plum chutney

MARINATED ROLLMOPS

with an al'aneth style honey and dill mustard dressing.

DEVILLED WHITEBAIT WITH TARTARE SAUCE



SMOKED HADDOCK WITH WELSH RAREBIT CRUST

set on a watercress and sorrel cream

ROAST LOIN OF PORK WITH CRACKLING

homemade stuffing and roast gravy

LAMB'S LIVER WITH BACON AND ONION MARMALADE

Sherry laced sage jus.

MUSHROOM RAVIOLI GRATIN

in a tomato, basil sauce with Parmesan glaze.

COACH-HOUSE PIE OF THE DAY

freshly made in the classical way.

CRUMBED CHICKEN BREAST

cooked golden, garnished with sticky coconut rice, chefs special sauce and sanball garnish

RIB-EYE STEAK MADAGASCAR (£3.00 extra)

soft green peppercorn sauce



2 Courses: £12.50 / 3 Courses: £16.75

(Parties of 15 or more – "3 Courses only" £16.75)

Prices include VAT. However a discretionary 10% service charge will be added for parties of 12 or more