LUNCH MENU

Served From 12 Noon – 2:00pm, 7 days

2 Courses £24.00 3 Courses £31.00

STARTERS

Smoked Haddock Gratin with Creamed Potatoes

Pear Poached in Grenadine with Prawns Marie Rose

Chefs Pate with Grape Chutney & Toast

Leek & Potato Gnocchi Topped with Goats Cheese,
a White Wine Cream Sauce & Tomato Concasse

Melon Fan with Sorbet & Fruit Coulis

Spiced Chicken Salad with Caesar Dressing & Parmesan
(Starter or Main)

Mushrooms Baked in a Cream & Cheese Sauce with Toasted Ciabatta

Smoked Haddock & Salmon Chowder

Breaded Goats Cheese Served on a Sun-Dried Tomato & Balsamic Salad

MAINS

Blackened Salmon, Warm Potato Salad & a Pepper & Mustard Seed Dressing

Chicken Breast Coated in Panko Crumb with a Lightly Spiced Sweet & Sour Sauce

Fillet of Pork Topped with Banana Finished with a Creamy Coconut & Mango Curry Sauce

Haddock “Mornay” or a Lemon Butter

Chicken ‘Piri-Piri’ Szechuan Peppers & Spices served with a Yoghurt & Spring Onion Mayonnaise

Lamb Fillet with a Cracked Black Pepper Cream & Brandy Sauce
£2.00 Supplement

Pan Fried Fillet of Hake with a Lobster Glaze

Supreme of Chicken ‘Suedoise’ White Wine, Swiss Cheese, Cream & Mushrooms

Spicy Chilli with Rice Topped with Onions & Cheese
(Starter or Main)

Haddock in Breadcrumbs or Tempura served with Tartar Sauce & Lemon

Lambs Liver & Bacon

Any Extra Servings £3.95 each

PLEASE INFORM THE PERSON TAKING YOUR ORDER OF ANY ALLERGIES

DISCLAIMER: While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our menu items are 100% safe for people with celiac disease or severe gluten allergies.

**FOR LARGER PARTIES OF 6 OR MORE WE ARE UNABLE
TO PROVIDE SEPARATE OR SPLIT BILLS.**