## Lunch Special Menu

## 1 Course $£ 15.50 \quad 2$ Course $£ 19.50 \quad 3$ Course $£ 23.50$

Starters

Bread Selection
Balsamic \& Olive Oil, Black Olive Tapenade, Sun Blushed Tomato Tapenade, Salted Butter
French Onion Soup
Croque Monsieur
Asian Beef Salad
Beef Sirloin, Crispy Vegetable Salad, Toasted Sesame Seed, Soy \& Chilli Dressing
Chorizo \& Roasted Red Pepper Risotto
Herb Oil, Parmesan Crisp

Smoked Mackerel \& Horseradish Pate
Baby Leaf Salad, Toasted Donka Bread
Mains

Leek \& Gruyere Filo Parcels
Pepper Coulis , Balsamic Glaze, Chunky Chips, Truffle Cream Sauce

Coq Au Vin
Slow Cooked Chicken Thighs, Creamed Mash, Mushroom, Pancetta, \& Pearl Onions, Red Wine Jus

Battered Haddock with Chunky Chips
Tartare Sauce, Garden Peas
Cumberland Sausages \& Mash
Hutchinson's of Ripley Cumberland Sausages, Creamed Mash, Glazed Red Onion Gravy

All main courses are served with complimentary seasonal vegetables

## Sides

Chunky Chips $£ 4.50$
Truffle \& Parmesan Chips $£ 5.50$
Creamed Mash $£ 4.50$
Beer Batter Onion Rings $£ 4.50$
Mixed Seasonal Vegetables $£ 4.50$
Creamed Savoy Cabbage, Peas \& Pancetta $£ 5.50$
Cauliflower Cheese $£ 5.50$

As all our dishes are freshly prepared, we cannot guarantee they are free from nuts or other allergens. If you
have any food allergies or dietary requirements, please inform a member of staff. Thank you

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## Desserts

Cherry \& Chocolate Eton Mess
Winter Berry Compote, Chocolate Brownie, Meringue, Whipped Cream
Sticky Toffee Pudding
Toffee Sauce, Clotted Cream \& Honeycomb Ice Cream

Jam Roly Poly<br>Vanilla Cream Custard<br>Selection of Northern Bloc Ice Cream<br>Two Scoops<br>Madagascan Bourbon Vanilla<br>Black Treacle<br>Chocolate \& Sea Salt<br>Ginger Caramel<br>Raspberry \& Sorel<br>Sicilian Lemon Sorbet<br>Peppermint Chip<br>Clotted Cream \& Honeycomb<br>Vegan Ice Cream Selection<br>Strawberry \& Yuzu<br>Chocolate and Orange Blossom<br>Rhubarb \& Raspberry

