

Lunch Menu - served 12pm-1.45pm

Starters

Celeriac and Parsnip Soup, Chestnuts With a warm crusty roll	9.50
Terrine of Ham, Chicken & Tarragon With hazelnut dressing and a celeriac remoulade	9.95
Brown Crab Risotto Topped with smoked salmon and parmesan cheese GF	9.95
Caesar Salad With bacon, anchovies, little gem, herb croutons and parmesan (can be GF) add chicken	9.95 2.00
Falafel With humus, et al olives, vegan feta cheese, sunblushed tomato and balsamic glaze (VE)	9.95

Mains

Seafood Platter Filo pastry king prawns, battered squid rings, breaded scampi, with a sweet chilli dipping sauce, garnished with salad leaves a lemon wedge and French fries	17.95
Homemade Lamb Moussaka With house salad and herb flat bread	17.95
Fish and Chips With peas, tartar sauce and lemon wedge	17.95
Grilled Ciabatta Served with French fries - Brie, bacon and cranberry sauce - Mozzarella, tomato and pesto - Steak and onion	12.95
8oz Rib-eye Steak With onion puree, grilled mushrooms, roasted tomato, garlic butter and steak cut chips (can be GF)	29.95
Add Peppercorn sauce	2.50

Side Dishes 4.00

Thyme and honey roasted carrots
Sautéed greens
Side salad
Chips - steak cut or French fries
Olives
Warm Crusty Roll and Butter 2.50

Desserts

Sticky Toffee Pudding With toffee sauce and vanilla ice-cream	9.50
Grand Cheesecake Served with homemade coulis	9.50
Grand Black Forest Gateau	9.50
Selection of Cheeses Served with grapes, biscuit, apple, celery and chutney	12.95
Selection of Ice-cream and Sorbets (2 scoops) Please ask you waiter for flavour options	7.90

Vegan and gluten free desserts available ask waiter

Gift Experience

Our gift experience is the perfect gift for friends
and family to enjoy a meal or High Tea in our
restaurant(s) with fabulous views.



Food Allergies and Intolerances:

Before you order your food and drinks, please speak to our staff
if you want to know about our ingredients/allergies.

Please ask your waiter for the specials of the day.