

SET LUNCH MENU

2 COURSES £16.00

3 COURSES £20.00

Starters

Spring vegetable soup with crusty bread (V, VEG)

Goats cheese, red onion and walnut tart with rocket and balsamic salad (V)

Crayfish cocktail with brown bread and butter

Devilled chicken livers on sourdough toast

Mains

Ballotine of chicken stuffed with chicken and bacon mousse, fondant potatoes, spring green vegetables, white wine sauce (GF,)

Pan fried fillet of sea trout with samphire, new potatoes and lemon chive butter(GF)

Braised beef bourguignon, creamed potatoes and seasonal vegetables (GF)

Vegetable stroganoff with rice and salad (V)

Desserts

Selection of desserts from the chill cabinet, e.g Baked new York cheesecake, chocolate roulade, Dundee bread and butter pudding, fruit crumble etc

*DF-dairy free GF- gluten free N-contains nuts VEG-vegan V- vegetarian.
For further allergy advice please ask your serving staff*

Service is discretionary however we charge 10% service on parties of 10 or more