

SET LUNCH MENU

2 COURSES £15.00

3 COURSES £19.00

Starters

Home made soup of the day with crusty bread (V)

Twice baked smoked salmon soufflé with roasted cherry tomato

Potted ham hock with homemade chutney and toast

Courgette and sweetcorn fritter with halloumi and sweet chilli jam (V)

Mains

Corn fed chicken breast with fondant potatoes, seasonal vegetables and red wine sauce

Pan fried mackerel fillet with horseradish cream sauce, with seasonal vegetables

Caramelised onion and smoky vegan cheese tart topped with nut crumble (V, VEG, DF) salad and fries

Desserts

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