



# LUNCH MENU

Served Monday to Saturday until 5.00pm

## SANDWICHES

*All our Sandwiches are served with a Dressed Salad, Coleslaw & Hand Cut Chips*

Hickory Braised Beef Brisket with Blue Cheese Coleslaw served in a Pretzel Baguette **£6.95**

Cajun Chicken, Roast Peppers, Smoked Cheese with a Sweet Chilli Sauce  
served in a Pretzel Baguette **£6.95**

Croque Monsieur, Pan Fried Cheese and Ham Sandwich with House Chutney,  
served on White or Brown Bread **£6.95**

Lobster, Avocado, Lime & Paprika Mayo and Rocket served in a Pretzel Baguette **£6.95**

Warm Brie and Cranberry served on a Pretzel Style Baguette **£5.95**

## MAINS

Traditional Beer Battered Cod & Chips served with Mushy Peas and Tartare Sauce **£10.95**

Beef Burger, Gem Lettuce, Bacon and Sweet Red Onion Marmalade, glazed with Monterey Jack  
Cheese served in a Brioche Style Bun with Hand Cut Chips **£10.95**

Honey Roast Ham with a Dressed Salad, Double Egg and Chips **£7.95**

Whole Steamed Mussels, Smoked Pancetta in a Garlic and Thyme Cream Sauce  
with Crusty Bread **£7.95**

Lobster & King Prawn Macaroni, Smoked Cheese Sauce served with Crusty Bread and Salad **£8.95**

Butternut Squash and Pine Nut Risotto with Sage Leaves **£10.50**

King Prawn Linguine served with Olives, Tomatoes and Capers and finished with Coriander **£7.95**

Grilled Halloumi served with Tuscan Vegetables and Houmous Salad **£6.95**

Grilled Goats Cheese and Beetroot Salad served with Roasted Walnuts and House Dressing **£6.95**

## SIDE DISHES

Hand Cut Chips • House Salad with Mustard Dressing • Garlic Bread  
Cheesy Garlic Bread • Seasonal Vegetables • Onion Rings • Garlic Roasted New Potatoes

**All Side Dishes £2.25**



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## SHARING BOARDS

*(Price based on two people sharing)*

### **Spa Sharing Platter**

Baby Camembert, Garlic Mushrooms, King Prawn Macaroni, Cured Meats,  
Stuffed Peppers and Bread Sticks

**£12.95**

### **Seafood Board**

Smoked Salmon, Lobster and Crab Cocktail, King Prawns with Brown Bread and Butter

**£12.95**

### **Ploughman's Board**

Cheese, Ham Hock, Cured Meats, Home Pickled Shallots, Chutney and Crusty Bread

**£10.95**

## DESSERTS

Warm Pear and Almond Tart with Clotted Cream **£5.95**

Chocolate and Salted Caramel Mille-Feuille and Griottine Cherries **£4.95**

Sticky Toffee Pudding with Fudge Sauce and Vanilla Ice Cream **£4.95**

Passion Fruit "Meringue Gateaux", with a Mango Sorbet **£4.95**

Strawberries & Cream (*Marshmallow, Chantilly Cream and Macerated Strawberries*) **£5.95**

Cheese and Biscuits with Quince Jelly and Chutney **£6.95**

Assortment of Ice Creams and Wafers **£4.95**



*Please ask a member of staff for our allergen information.*



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## FIXED PRICE MENU

**2 Courses for £11.95 or 3 Courses for £13.95**

### STARTERS

Chefs Homemade Soup served with a Warm Bread Roll

Salad of Smoked Duck Breast served with a Cranberry and Orange Compote

Pressed Plum Tomatoes, Olives and Basil, with a Balsamic Glaze

Creamed Wild Mushroom Tartlet, Poached Egg and Rocket Salad

### MAIN COURSES

Traditional Beer Battered Cod and Chips served with Mushy Peas

Beef Burger, Gem Lettuce, Bacon and Sweet Red Onion Marmalade, glazed with Monterey Jack Cheese served in a Brioche Style Bun with Hand Cut Chip

Honey Roast Ham, Dressed Salad, Double Egg and Chips

Butternut Squash and Pine Nut Risotto with Sage Leaves

### DESSERTS

Warm Pear and Almond Tart with Clotted Cream

Sticky Toffee Pudding with Fudge Sauce and Vanilla Ice Cream

Passion Fruit “Meringue Gateaux”, with a Mango Sorbet

Assortment of Ice Creams & Wafers