



Tuesday 9th October 2018
Lunch Menu

Starters

- Roast Tomato Soup, Fresh Bread and Butter £4.95
Duck and Orange Pate, Home made Chutney, Salad, Toast and Butter £4.95
Wild Mushroom Bruschetta, Cream, White Wine, Herb and Garlic Sauce £5.75
Potato Rosti, Smoked Salmon, Sour Cream with Chives £5.75
Stilton, Leek and Pecan Tartlet £5.50

Sandwiches and Bar Meals

Served on White or Wholemeal Bread, or Ciabatta

- Prawn Marie Rose with Baby Gem £7.25
BLT £7.25
Philly Steak Sandwich £8.95
Cheddar and Pickle £6.50
Cheesy Chips £4.00
Cheesy Chips with Bacon £5.00

Seafood Platter: Smoked Salmon, Mackerel Goujons, Prawn Cocktail, Tartare Sauce, Beetroot Puree, Salad, Fresh Bread and Butter £10.95

Main Courses

- Fish and Chips: Ale-Battered or Oven Baked Cod, Triple-Cooked Chips, Garden Peas £12.95
Honey Roast Ham, Eggs, Triple-Cooked Chips £10.95
Cajun Chicken Burger with Sweet Chilli Mayo, Guacamole, Onion Rings, Salad, Triple-Cooked Chips £12.95
Roasted Field Mushroom and Halloumi Burger, Onion Rings, Mixed Salad, Triple-Cooked Chips £9.95
Pan Fried Church Hill Farm Chicken Supreme, served with Mushroom, Cream, White Wine, Herb and Garlic Sauce, Sautéed New Potatoes, Seasonal Vegetables £12.95
Cumberland Sausage, Mashed Potato, Red Wine Gravy, Seasonal Vegetables £10.95
Aromatic Chickpea and Vegetable Coconut Curry Steamed Rice, Poppadom £9.95
Fish Pie: with Smoked Haddock, Salmon, Prawns, Parsley Sauce, Cheesy Mashed Potato Top, Seasonal Vegetables £12.95
Slow-Braised Blade of Beef in Red Wine, with Bacon, Baby Onions and Mushrooms, Mashed Potato, Seasonal Vegetables £13.95

Desserts

- Apple, Plum and Cinnamon Crumble, Fresh Cream or Vanilla Ice Cream £5.50
Tia Maria Creme Brûlée, Candied Walnut Shortbread £5.50
Apricot and Sultana Bread and Butter Pudding £5.50
Summer Berry Pavlova £5.50
OBH Brownie, Vanilla Ice Cream £5.50
Selection of Ice Cream and Sorbets £1.95 per scoop
(Vanilla, Chocolate, Strawberry, Salted Caramel, White Chocolate, Blackcurrant, Mango and Passionfruit, Lemon)