

LUNCH MENU

Wednesday – Saturday 12 noon – 5.00pm

2 COURSES £17.95 • 3 COURSES £19.95


STARTERS

Homemade Soup of the Day   

Served with warm rustic bread

Atlantic Prawn Cocktail 

Served with Marie Rose sauce and sliced wholemeal bread

Greek Spartacus Salad Bowl 

Feta cheese, cherry tomatoes, black olives, black rice and risoni pasta, with lemon dressing and balsamic glaze

Bruschetta   

Grilled warm focaccia, topped with garlic olive oil and tomatoes

MAINS

Homemade Pie of the Day 

Served with chips and a choice of peas

Smoked Haddock and Spinach Fishcake 

On sautéed potatoes, with tenderstem broccoli, and a warm tartare cream sauce

Pan Fried Calves Liver and Bacon

On creamy mash, with baby spinach, topped with onion gravy

Black bean Jambalaya   

A mix of long grain rice, red peppers, black beans and sweet potato, with Cajun spices

SWEETS

2 Scoops of Ice-Cream   

Served with a chocolate rossini wafer

Warm Bakewell Frangipane Slice 

Served with custard

Vanilla Cheesecake   

Served with a Sicilian lemon sauce

 Vegetarian

 Vegan

 Gluten Free

 Gluten Free Available

Allergies or intolerances: Please let your server know if you have any allergies or intolerances.

While we do our best to reduce the risk of cross-contamination in our kitchen, we cannot guarantee that any of our dishes are free from allergies and therefore cannot accept any liability.