

September Lunch Menu

Available Monday– Friday midday–2.30pm

7th–25th September

2 courses 20

3 courses 25

Starters

Pulled Ham hock salad with soft boiled egg
and mustard hollandaise G

Spiced courgette fritters with tzatziki Ve G

Smoked fish pate, focaccia crisps, fennel and apple salad

Mains

Steak and mushroom pot pie with horseradish mash

Breaded plaice fillet with hand cut chips and tartare sauce G

Walled garden vegetable curry, with wild basmati rice
and flat bread Ve

Desserts

Chocolate brownie with vanilla ice cream Ve G

Honey roasted peach crumble, rosé and pear ice cream V G

Cotes Hill Blue with fruit cake V

V Dishes are suitable for vegetarians

Ve Dishes are suitable for vegans

G Dishes are gluten free

For additional dietary or allergen
information please ask a member
of the team.