

# Lunchtime Special

MAIN COURSE £8.95

2 COURSE £10.95

3 COURSE £13.95

## Starters

Freshly prepared soup with hot crusty bread

Deep fried whitebait with garlic mayonnaise

Prawn Cocktail with granary bread

Garlic and rosemary brie wedges - Served with red onion chutney

Fresh grilled Figs with honey, Mozzarella and palma ham on a green salad

Garlic Mushrooms, served with hot crusty bread

Grilled Goat Cheese with a beetroot and green salad

## Mains

Fresh Fish Special

Please ask the waiting staff for today's choice

Mustard Pork Loin

Cooked in a creamy cider and wholegrain mustard sauce.

Peppered Fillet Steak

Strips of fillet steak in creamy peppercorn sauce

Minted Lamb Chops

3 marinated chops served with fresh vegetables and a choice of potatoes

Homemade Chicken Curry

Nice and spicy. Served with rice, chips and poppadom

8oz Rump Steak

Cooked to your liking and served with mushrooms, vine tomato and onion rings.

Cajun Chicken Breast

A spicy marinated breast served with garlic mayo and onion rings

Gammon and Pineapple

An 8oz gammon steak served with mushrooms, tomato and onion rings

## Desserts

Tiramisu

Italian sponge fingers laced with Tia Maria and strong coffee, topped with mascarpone cheese and dusted with cocoa

Homemade Sherry Trifle

Made to our special recipe. The Rolls Royce of trifles.

Devilled Chocolate Torte

Praline and chocolate truffle base, white chocolate filling and rich chocolate glaze

Baked Berry Cheesecake

Homebaked wild berry cheesecake

Strawberry Sundae

Fit for a king

Apple and blackberry crumble

Served with cream, custard or ice cream

Sticky Toffee Pudding

A must served warm with lashings of custard