



Lunchtime Menu Summer Edition

Starters

Sweetcorn fritters- tomato chutney
2(wheat) 4, 7, 14

Smoked mackerel pate, griddled toast
cress salad
1, 2(wheat) 5, 7



Mains

Crispy BBQ Korean chicken burger
Kimchi style slaw and seasoned fries.
2(wheat) 7, 14

Lamb kofta
Served with Greek salad, flat bread, feta, pickled red onion & mint yoghurt
2(wheat), 7, 14 VGN*

Classic honey glazed ham chop, hens egg & chips
4, 7, 14

Wood mushroom & crispy sage risotto served with parmesan
7, VGN*

Dessert

Warm chocolate orange brownie & ice cream
4, 7, 13, 14

Spiced apple & blackberry crumble cheesecake
2(wheat) 7, 14

ALLERGEN KEY

1. CELERY	2. CEREALS CONTAINING GLUTEN	3. CRUSTACEANS	4. EGGS	5. FISH	6. LUPIN	7. MILK	8. MOLLUSCS
9. MUSTARD	10. NUTS	11. PEANUTS	12. SESAME SEEDS	13. SOYA	14. SULPHUR DIOXIDE		
VGN= VEGAN	VGN*= CAN BE MADE VEGAN	GF= GLUTEN FREE	GF*= CAN BE MADE GLUTEN FREE				

Dinner Menu

Watercress and potato soup with crisp hen's egg (4,7)

A smooth water cress soup, panko crumbed poached egg

Beetroot and gin cured salmon, pickled cucumber (5,7,14)

dill creme fraiche. Two-day cured salmon in beetroot, Cornish salt, and Plymouth gin

Stilton and risotto cromesquis with a pickled summer salad (2,4,7)

Stilton cheeses rolled in creamy risotto and bread crumbed then deep fried

Ultimate cottage pie (1,7,14)

Porsham farm wagyu beef rib and chuck, slow-cooked in red wine with glazed mashed potato

Roast breast of chicken, sauce ratatouille (14)

Roast chicken breast with a ratatouille sauce and roast summer vegetable garnish

Plaice Meuniere (5,7)

Sautéed fillets of plaice with nut butter, lemon, and parsley

Harrissa spiced courgette, summer garden salad (14)

Chargrilled Tusian spiced courgette with a refreshing salad of vegetables and leaves from the allotment garden

Iced chocolate parfait with summer berries (2,4,7)

Iced chocolate mousse, with soft cooked summer berries

Sticky toffee pudding with salted caramel sauce and vanilla ice cream (5,13)

Classic sticky toffee served hot with ice cream and salted caramel

2 Course £14.5

3 Course £18.5

ALLERGEN KEY

1.CELERY	2.CEREALS CONTAINING GLUTEN	3.CRUSTACEANS	4.EGGS	5.FISH	6.LUPIN	7.MILK	8.MOLLUSCS
9.MUSTARD	10.NUTS	11.PEANUTS	12.SESAME SEEDS	13.SOYA	14.SULPHUR DIOXIDE		
VGN= VEGAN	VGN*= CAN BE MADE VEGAN	Gf= GLUTEN FREE	Gf*= CAN BE MADE GLUTEN FREE				