

Lunch Menu

Two courses £17.95 Three Courses £21.95

Monday to Friday 12-2:45PM

Starters

Soup of the day (ask server for details)

Prawn cocktail (GF) Baby prawns, mixed leaves, mayo & sweet paprika and lemon wedge

Calamari Lightly fried squid with salad garnish, garlic may and lemon

Gnocchi (GF) Cooked with Roquefort cheese, nutmeg and spinach

Garlic mushrooms (V) Cooked in garlic & Butter sauce, served with toasted homemade bread

Mains

Classic Burger* Herefordshire beef brisket patty, melted cheddar, tomato salsa, served with crispy fries & home-made coleslaw

Salmon (GF) (£3 – supplement) Grilled fillet of Salmon, roasted asparagus, spinach, new potatoes and creamy white wine and saffron sauce

Chicken or Pork giro Succulent grilled chicken or pork wrap, with fries, tomato, red onion and tzatziki

Risotto porcini (V) Creamy risotto with porcini mushroom, essenza vegetarian parmesan, garlic and parsley

Desserts

Churros Platter (V) Sweet cinnamon dusted Spanish fried doughnuts with chocolate & raspberry dips

Classic Crème Bruleé (GF) (V) Rich Madagascan vanilla custard topped with caramelised sugar, served with strawberry compote & short bread biscuits

Lemon Tart (V) served with raspberry sorbet

Selection of Ice Creams (GF) (V) 3 scoops Please ask your Waiter for flavours (Vegan sorbet options available)

All meat weights denoted are pre-cooked.

(N) Contain nuts or traces of nuts (V) Suitable for vegetarians (VG) Suitable for vegans (GF) Gluten free
Due to the presence of nuts and gluten in our restaurant, there is a small possibility that traces of nuts or gluten may be found in any of our items.

Please let your server know of any allergies or intolerances you may have before you order.

While we have kitchen protocols in place designed to address the risk of cross contamination, our kitchen is a very busy environment. As such we can not guarantee total absence of allergens in our kitchen. For details of allergens, or if you have any questions, please do not hesitate to ask a member of our team. All Prices are inclusive of VAT

A discretionary 10% service charge is added to parties of 6 or more people