

# Sample lunch menu

**Two course lunch menu - £15.00 per person**

**Monday - Saturday 12.15pm - 1.30pm served in our restaurant, bar or garden areas**

**Soup of the day - £5.95**

**Beer battered cod** pea puree, chunky chips, homemade tartare sauce - **£13.95**

**Roast rump of lamb** roast shallot, wild mushrooms, jus (GF) - **£13.95**

**Homemade beef burger** toasted brioche bun, mustard mayo, smoked bacon, cheddar cheese, fries - **£12.50**

**Chicken caesar salad** anchovy fillets, croutons, poached egg, crispy parma ham, parmesan - **£12.50**

**Chickpea and borlotti bean stew** (V) (GF) (VE) - **£10.50**

**Banana parfait** (GF) - **£6.45**

**Chocolate and orange fondant** - **£6.45** – please allow 15 minutes

**Raspberry eton mess** fresh berries (GF) - **£6.45**

**Assiette of desserts** - **£6.45**

## Open sandwiches

served on a choice of white/brown bloomer/rye bread or ciabatta, chips, dressed salad garnish

**Prawn marie rose** oak smoked salmon, avocado puree - **£8.95**

**Chicken and bacon** mayonnaise, tomato, gem lettuce - **£7.95**

**Roasted aubergine, peppers and courgettes** pine nuts, goats cheese (V) - **£6.50**

**Isle of wight heritage tomatoes, basil, mozzarella** (V) - **£6.75**

## Side orders

**French fries** - **£3.50**

**Seasoned potato wedges** - **£3.50**

**Side salad** - **£2.50**

**Celeriac remoulade** - **£1.85**

**Coleslaw** - **£1.85**

**Coffee** served in the lounge, chocolate mint - **£3.30**

Food allergies and intolerances – please speak to our head waiter if you would like to know about our ingredients. Some of our dishes can be made gluten free, please speak to your waiter/ess