



‘Early Spring’ Lunch Menu 2014

STARTERS

Chef's soup of the day with warm home baked rolls	£4.50
Mackerel fillet ‘two ways’, pickled cucumber and confit ginger	£5.50
Ham hock and fois gras terrine, rhubarb compote and toasted ‘pain au lait’	£6.50
Spinach and ricotta ravioli, parmesan cream and crispy leeks	£5.00

MAINS

Haddock smokie with warm bread ‘soldiers’	£9.50
Short crust pastry pie of the day with mash, greens and gravy	£10.50
Pan fried pork liver, creamy mash, onions and cider pork gravy	£8.50
Warm broccoli and cauliflower cheese quiche with sweet potato chips and salad	£7.50
Confit duck leg, spring greens, potato cake and elderflower duck jus	£9.00

DESSERTS

White chocolate ganache, honeycomb and toasted almonds with milk sorbet	£6.50
Carrot cake with cappuccino ice-cream	£6.50
Trio of home-churned ice-creams or sorbets	£5.00/£3.00
Medley of local English rhubarb with shortbread	£6.00
Cheese board with walnut bread and homemade crackers	£8.00
add a glass of port	£2.50 supplement

Recommended

Elysium Californian Black Muscat dessert wine	£3.75
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