

Lunch Menu

2 Course £19.50 3 Course £24.50

Soup of the Day

Finished with cream

Salmon Spring Roll

Cucumber ribbons, spring onion salad

Sausage Cakes

Sauté potato, lyonnaise onions, cider sauce

Coronation Chicken Tian

With curried rice and mango chutney

Glazed Goats Cheese

On a sweet pepper and harissa tart tatin, herb cream

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Grilled Bream Fillet

Buttered leek and mushrooms, cherry tomatoes, chive mash, watercress cream

Fillet of Plaice

Shredded mange tout, fine beans, buttered carrots, cocotte potatoes, parsley sauce

Flaked Confit Duck Leg Pithivier

Bound with a sage and onion stuffing, caramelised red cabbage, cauliflower mornay, roast parsnip, parmentier potatoes, port wine jus

Beef Bourguignon

Spring onion mash, glazed carrots, macedoine of vegetables

Asparagus, Leek and Mushroom Tartlet

Glazed with brie

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Key Lime Cheesecake

Lime anglaise and fresh raspberries

Warm Vanilla and Cinnamon Sponge

Apple reduction custard

White Chocolate Bread and Butter Pudding

Coffee ice cream

Crème Brulee

‘Lanes’ Selection of Home Made Ice Creams

Cheese Platter

Stilton, Truckle Cheddar, Camembert, fruit chutney, cheese biscuits

For Allergen information please ask a member of staff