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## TO START

### Homemade Broccoli & Cheddar Soup

Served with warm bread roll & butter

### Lamb Koftas

Served with a yoghurt and mint dip

### House Melon

Honeydew melon fanned and garnished with in season fruits & berries, drizzled with a fruit coulis

## MAIN COURSE

### Lamb Henry

Slow cooked lamb served on a bed of chive mashed potatoes & a port jus

### Creamy Garlic Chicken

Diced chicken breast in a garlic white wine and cream sauce with rice

### Poached Fillet of Hake

Served with steamed new potatoes, roasted cauliflower, garden peas and a chive sauce

## TO FINISH

### Apple & Rhubarb Crumble

Served with proper thick custard

### Salted Caramel Cheesecake

Served with vanilla ice cream

### Cheese & Biscuits

Cheddar, Crumbly Lancashire, Stilton and Brie

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose. Therefore, these dishes may contain traces of the allergies. All dishes may be substituted without prior notice which may change the nutritional or allergy content of that dish. Should you require any help with food allergens or intolerances please speak to the restaurant manager.