## L U N C H M E N U

## 12 － 3 pm｜ 2 courses $£ 15 \cdot 3$ courses $£ 20$

## TO START

Homemade Soup served with Crusty Bread Roll 275 Cals（GF，DF，Ve，V） Beetroot Carpaccio，Honey Mustard Dressing，Rocket Garnish（ Ve，V，DF，GF on request） Ardennes Pate，served with Plum \＆Apple Chutney and Toasted Brioche（GF on request） Breaded Mozzarella Salad，Green Pesto Dressing（ $V$ ）

Deep Fried Prawns in Filo，Sweet Chilli Dip
Smoked Salmon and Cream Cheese Blinis

## TO FOLLOW

Beef Bourguignon，Mashed Potato，Seasonal Vegetables，Giant Dumpling
Sweet Chilli and Lemon Marinated Sea Bass Fillet，Rice Noodles， Coconut Chilli Sauce，Fried Greens（GF，DF）（ $£ 3$ supplement）
Home Made Thai Vegetable Curry，Served with Rice Noodles（V ，Ve，DF，GF）Add Chicken $£ 3$ Supplement Root Vegetable Hotpot（ $V, V E, G F, D F$ ）

Spaghetti Bolognese served with Garlic Bread
Grilled Halloumi and Roasted Red Pepper Burger，Seasoned Fries and Mixed Salad（V）
Chicken Parmesan served with Chunky Chips，Mixed Salad \＆Garlic Mayo 1156 Cals
Traditional Fish and Chips，Tartar Sauce and Mushy Peas
Pie of the Day served with Chunky Chips，Garden Peas \＆Gravy 941 Cals
Bannatyne＇s Bacon \＆Cheese Beef Burger served with Fries and Mixed Salad 939 Cals
8 oz Rump Steak，served with Chunky Chips，Grilled tomato，Beer Battered Onion Rings and your choice of Diane or peppercorn Sauce（ $£ 7$ Supplement）

## DESSERTS

White Chocolate Blondie，Vanilla Ice－Cream，White Chocolate Sauce Chocolate Truffle Torte served with Fruit Sorbet（V，Ve，DF，GF）

Jam Roly Poly served with Custard Tropical Eton Mess（GF） Chocolate \＆Raspberry Tart served with Fruit Sorbet（V，VE，DF）

Homemade Cheesecake，Served with Ice－Cream

## SIDES

Onion Rings 393 Cals（ $D F, V, V e$ ）$£ 4$
Seasonal Vegetables 78 Cals（ $V e, V, G F, D F$ ）$£ 4$ Chunky Chips or Seasoned Fries 434 Cals（ $G F, V, V e, D F) £ 4$

Halloumi Fries 275 Cals $£ 4$

