SAMPLE LUNCH MENU

TO START

HOMEMADE LEEK AND POTATO SOUP
~ served with a warm, buttered bread roll ~

MOZZARELLA AND TOMATO STACKERS

MAIN

CREAMY GARLIC AND CHICKEN PASTA

SALMON FILLETS IN A LEMON SAUCE

NUT ROAST

~ All served with potatoes and seasonal vegetables ~

DESSERT

CHEESE BOARD
~ with artisan biscuits, celery and grapes

CHOCOLATE ORANGE CHEESECAKE

FRUIT CRUMBLE AND CUSTARD

TO FINISH

HOMEMADE BISCUITS AND COFFEE

We know that mealtimes can be the highlight of the day.
We pride ourselves on offering delicious, home-cooked dishes made from fresh, local ingredients.
From cosy tables for two, to dining with a show afterwards, celebrating a special occasion
or welcoming people to dine with you, our team love to make it happen.

SAMPLE SUPPER MENU

TO START

HOMEMADE ROASTED TOMATO & BASIL SOUP

~ served with freshly baked bread & butter ~

MAIN

SMOKED MACKEREL SALAD WITH BOILED EGG & BEETROOT

SANDWICH

or

CHEESE & BISCUITS

~ available upon request ~

DESSERT

MELON & PINEAPPLE COCKTAIL

or

FRESH FRUIT

YOGHURT

ICE CREAM