

# Set Lunch Menu Two Courses £30 Three Courses £35

10% Service charge will be added to your final bill

# **Starters**

Soup of the Day

Ask Server

## King Prawn Scampi

Burnt Lemon & Tartar Sauce

#### Arancini

Curried Cauliflower & Saffron Aioli

## Beef Cheek Croquettes

Pickled Onion Salad, Rocket & Honey Mustard Dressing

# <u>Mains</u>

Roast Chicken Breast (GF)

Fondant Potato & Asparagus

#### Blade of Lincolnshire Beef (GF)

Mash, Tenderstem, Red Wine Jus

#### Roast Root Vegetable Ravioli

Parmesan, Tomato & Basil

### Fish Burger OR Cheese Burger

Chips & Coleslaw

# <u>Desserts</u>

## Honeycomb Cheesecake

Chocolate Shards & White Chocolate Ice Cream

#### Mixed Fruit Crumble

Ask Server

#### **Bread & Butter Pudding**

Warm Custard

#### Selection of Ice Cream

Our food is prepared in a kitchen that uses allergenic ingredients. We will always try to cater for all requirements where possible, but a trace may be present. Please ask your server for specific allergies.

V-Vegetarian, VE-Vegan, VO-Vegan Option, N-contains Nuts, GF-Gluten Free, GO-Gluten Free Option