

Lunch Menu

Summer 2010

Served Monday – Saturday 12.00pm – 2pm

Chef's homemade soup of the day

Classic smoked salmon served with lemon and brown bread and butter

Tomato and mozzarella salad

Baked field mushroom cooked with onion, pepper and Stilton cheese

Pork rillettes served with cornichons and warm toast

Fan of melon served with summer fruits

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Grilled mackerel served with tomato, mango and coriander salad

Pan seared lamb steak served with a crushed warm new potato salad and a lavender and honey sauce

Steak hache served with hand cut chips and salad

Grilled pork steak served with Colcannon potatoes and a "Robinsons" cider sauce

Free range chicken Caesar salad

Sun dried tomato and roasted garlic risotto

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Chef's homemade desserts of the day

Selection of ice cream

Selection of cheese and biscuits

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Coffee and mints £1.50

£15.50 for 3 courses and £11.50 for 2 courses

This menu is only available on the days and times specified above and cannot be used in conjunction with any other menu.

July 2010