

Lunch Menu

Light Bites

Hummus and Flat Bread (v) 4.50

Soup of the day with fresh Bread 5.95

Cheese and Cured Meat Platter, Chutney, Biscuits, Fresh Bread (gfa) 8.95 (To Share 13.95)

Salads

Goats Cheese, Dressed Mixed Leaf, Roast Pepper and Chickpeas (v) (gf) 8.95

Chicken and Bacon on a Mixed Salad, Brie, Parmesan Cheese, Caesar Dressing (gf) 10.95

Greek salad with Roast Chicken (gf) 10.95

Mains

Pollo alla Toscana – Roast Chicken Breast Cooked with Wine, Cream, Sundried Tomato, Garlic, Spinach, Topped with Parmesan Served with New Potatoes and Carrots (gf) 15.95

Lasagne al Forno, Twice Cooked Chips, Mixed Leaf Salad 12.95

Linguine alle Zucchine – Sliced Courgette cooked in butter with Fresh Basil, Italian Cheese, Linguine Pasta (v) (gfa) 11.95

Ragu Napoletana – Beef Slow Cooked in Red Wine, Tomato and Herbs, Fusilli Pasta 13.95

Woodland Mushroom and Leek Risotto with White Wine and Vegetable Cream (vg) (gf) 13.50

8oz 21 Day Matured Nottinghamshire Sirloin Steak (gfa) 18.95

Twice Cooked Chips, Mixed Leaf Salad (Add a sauce Pepper, Diane or Stilton Sauce 2.50)

Sizzling Fajitas Vegetarian (v) 10.95, Chicken 12.95, Beef 13.95

Soft Tortillas, Guacamole, Sour Cream, Salsa, Cheese (Available Hot, Medium or Mild)

Sides

Marinated Sicilian Olives (v) (gf) 4.50

Bread /Oil & Balsamic (v) 4.50

Twice cooked Chips (v) 4.50

Garlic Bread (v) 4.50

v = Vegetarian vg = Vegan gf= Gluten Free gfa = Gluten Free Available upon request