

Lunch @ Danielle's

Tuesday - Friday from 12noon 'til 1.30pm

2 Courses £21 / 3 Courses £24

Starters

Salmon & Smoked Haddock Fishcake
with Prawns & Tarragon Cream Sauce

Artichoke & Sundried
Tomato Salad (gf), (v)

Grilled Goats Cheese on Balsamic
Red Onions & Roasted Pepper (gf), (v)

Grilled Black Pudding with
Smoked Bacon & Diane Sauce

Smoked Salmon Pâté
with Sourdough Toast

Honey Roasted Beetroot
& Feta Cheese Salad (gf), (v)

Main Courses

Flattened Pork Medallions, Black Pudding, Peppercorn Sauce, Veg & Roast Potatoes

Twice Baked Cheddar Cheese & Leek Souffle with Salad & Fries (v)

Roasted Chicken Breast with Cheese, Leek & Bacon Sauce, Veg & Roast Potatoes (gf)

Crispy Duck Leg with Orange & Cointreau Sauce, Veg & Roast Potatoes (gf)

Beef Lasagna with Salad & Fries

Grilled Tilapia Fillet on Spinach, Peas & Tarragon Cream Sauce with Fries (gf)

Large Summer Salad Bowls

Halloumi, Pomegranate & Walnut (gf), (v)
(Hot Honey Drizzle)

Chicken Caesar
(Bacon, Anchovies, Parmesan & Croutons)

Smoked Salmon, Prawn & Melon (gf)
(Marie Rose Sauce)

Add a side of Fries for £2 extra

Main Courses with Supplement

Grilled Seabass with Garlic Tiger Prawns, Veg & Roast Potatoes (gf) **+£8**

6 Hour Pork Belly, Crispy Crackling, Red Wine Sauce, Apple Sauce, Veg & Roast Potatoes (gf) **+£7**

10oz Sirloin Steak, Peppercorn Sauce, Fries & Veg (gf) **+£10**

6 Hour Lamb Shank, Shallot & Red Wine Sauce, Veg & Mashed Potato (gf) **+£8**

Grilled Salmon Fillet with Prawns & Tarragon Cream Sauce, Veg & Roast Potatoes (gf) **+£5**

Desserts

Oven Baked Rice Pudding with Sultanas & Nutmeg (gf), (v)

Vanilla Pannacotta, Strawberry Compote & Ginger Crumb

Fresh Cream Profiteroles with Chocolate Sauce (v)

2 Scoops of Ice Cream or Sorbet (gf), (v)

Or choose a Dessert from the Blackboard for £3 extra

**BEFORE PLACING YOUR ORDER, PLEASE INFORM US
IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**