

lunch menu

TUES - SAT 12 noon - 2.30PM

1 course	10
2 courses	13
3 courses	16

starters

Chef's soup of the day

served with fresh bread

Marinated duck salad (£3 supp)

cucumber, radish, orange & plum dressing

Marinated salmon fillet

with Thai red curry sauce, sticky rice

Chef's chicken liver paté

fruit chutney and warm toast

Salt 'n' pepper squid

with chilli jam and aioli dip

King prawn & chorizo salad (£4 supp)

with spiced tomato dressing, rocket

Goat's cheese curd (v)

with beetroot, tomato jam, onion bread

sides - all £3.50

Broccoli florets

Sautéed mushrooms

Leek gratin

Onion rings

Creamed garden peas

Baked cauliflower or broccoli cheese

Dauphinoise potato

Fries / Hand cut chips

Sweet potato fries - £4

light nibbles & breads

Warm focaccia, olive oil, balsamic	3.5
Toasted focaccia, baked brie, onion chutney	4
Marinated mixed olives	3
Garlic bread with cheese / tomato	3.5 4
Crostini, fresh mozzarella, chillies & lemon vinaigrette	3.5

mains

Stuffed chicken breast

filled with sun blushed tomato & rosemary,
with layered potatoes, broccoli

Smoked haddock & salmon fishcake

with soft poached egg, wilted spinach

Fillet of sea bream

with provencal vegetables, new potatoes,
black olive tapenade

Slow braised belly pork

with rosemary & thyme pressed potato,
honey glazed carrots

Sirloin of beef (£5 supp.)

with hand cut chips, roasted tomato,
mushroom, peppercorn sauce

Halloumi Caesar salad (v)

with egg, cherry tomatoes, garlic croutons

Sautéed duck livers

with caramelised shallots, colcannon,
red wine sauce, pancetta

*All mains are served with potatoes and
vegetables were required*

desserts

Lime & honey cheesecake

lime sorbet, toasted meringue

Vanilla crème brûlée

summer berries, shortbread

Warm sticky toffee pudding

salted caramel ice cream, banana frite

Chocolate delicé

chocolate coated honeycomb, raspberry ice cream

Choice of ice creams and sorbets

Platter of cheese and biscuits (£3 supp)

the Office.
BAR & RESTAURANT

