



# Winter 2020 Lunch Menu

Served Monday to Saturday 12 to 2.30pm

## Starters

**Soup of the day**, local rustic bread **V, GF, VE\***

**Homemade chicken liver parfait**, red onion chutney & toast

**Creamy garlic mushrooms** on rustic toast **V, GF\***

**Tempura calamari**, lemon & chilli mayonnaise, rocket & radish salad **GF\***

## Mains

**Tetley beer battered fish & chips**, crushed peas, tartare sauce, hand cut chips **GF\***

**Treacle glazed ham**, free range eggs, pineapple ring, hand cut chips **GF\***

**Pan seared lambs liver**, streaky bacon, garden peas, mash & pan gravy **GF\***

**Beef burger**, TWE BBQ sauce & hand cut chips **GF\***

**Margherita pizza**, torn basil **V**

**Cod fish finger sandwich** on crusty white or brown bread, tartare sauce, petite salad & paprika skin on fries

**Roasted butternut & chilli gnocchi**, sage dressing **V & VE\***

## Desserts

**Winter berry Eton mess** **V, GF\***

**Dark chocolate mousse**, pear & pineapple chutney, chocolate soil **V**

**Sticky toffee pudding**, toffee sauce, rum & raisin ice cream **V**

**Locally made ice cream (2 scoops)** *Vanilla, strawberry, chocolate fudge brownie, rum & raisin, salted caramel, white chocolate & cherry cheesecake*  
**Sorbets-** *melon, lemon, passion fruit, pineapple* **V, VE, GF\***  
(ice creams/sorbets come with biscotti on the side – **contains nuts**)

# 2 courses £12

\* Suitable or adaptable for Vegetarians (V), Vegans (VE) & Gluten Free (GF) please specify at time of ordering  
We use nuts and nut products in our kitchen, if you have any allergies please let a member of staff know prior to ordering