BEST OF BRITISH LUNCH MENU

SALAD BAR

HERITAGE TOMATO SALAD VE GF

Tomato, basil, red onion

SEASONAL LEAVES VE GF Mixed seasonal leaves

POTATO CHIVE SALAD GF Bacon, spring onion, mustard mayonnaise

BEETROOT SALAD V GF

Pickled beetroot, shredded carrot, horseradish dressing



.

DRESSINGS

Vinaigrette, Herb Oil, Blue Cheese Dressing, Bread Shards and Crispy Onions

MAIN COURSE

CUMBERLAND SAUSAGE

Caramelised onion gravy, creamy mashed potatoes

VEGETABLE PIE VE

Chive and crispy onions

CRISPY FISH AND CHIPS

Tartare sauce, mushy peas

SIGNATURE DISH

PLOUGHMAN'S BOARD

Sliced ham, pickled baby onions, boiled egg, onion chutney, mature cheddar cheese, chopped apple, Stilton and crusty bread

DESSERT

STICKY TOFFEE PUDDING V GF





SEASONAL FRUIT PLATTER VE GF

