

Tuesday 09 & Thursday 11 April - 12:00noon
2 courses £9.95 | 3 courses £10.95

Lunch Menu

STARTER

Homemade Minestrone Soup

Traditional Italian soup

or

Crushed Avocado Bruschetta

served with pesto and sun blushed tomatoes

MAIN

Beer Battered Haddock & Chunky Chips

served with mushy peas and tartar sauce

or

Chicken Stroganoff

Tender chicken strips cooked with shallots, mushrooms, paprika and
crème fraiche served with steamed rice

DESSERT

Bread & Butter Pudding

Flavoured with lemon curd and served with fresh cream

or

Tarte Tatin

Caramelised French apple tart served with vanilla ice cream

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 30 April & Thursday 02 May - 12:00noon
2 courses £9.95 | 3 courses £10.95

Lunch Menu

STARTER

Scotch Broth with Dumplings

or

Caramelised Red Onion & Goats Cheese Tart

served with tomato chutney

MAIN

Moussaka

cooked with lamb, aubergines, potatoes and topped with cheese sauce and breadcrumbs

or

Sauté of Chicken Kiev

served with fondant potatoes and buttered chantenay carrots

DESSERT

Chocolate Profiteroles

filled with cream and served with hot chocolate sauce

or

Bakewell Tart

Almond and pastry tart served with custard

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 30 April - 7:00pm

3 courses £16.50

Great British Menu

STARTER

Cullen Skink

Smoked haddock chowder

or

Black Pudding & Crispy Bacon

served with a poached egg and grain mustard sauce

MAIN

Chicken Breast filled with Wensleydale Cheese

served with a wild mushroom sauce

or

Crispy Belly Pork

served with pea puree, spring greens, rosti potato, red current jus and apple sauce

DESSERT

Sticky Toffee Pudding

served with ice cream

or

Yorkshire Curd Tart

served with ice cream

Tea or Coffee £1.25

Americano or Cappuccino £2.00

Tuesday 07 & Thursday 09 May - 12:00noon
2 courses £9.95 | 3 courses £10.95

Lunch Menu

STARTER

Homemade Spiced Lentil Soup

served with fresh bread and croutons

or

Mushroom & Spinach Risotto

cooked with white wine, shallots and finished with parmesan cheese

MAIN

Roast Leg of Yorkshire Lamb

Tender lamb cooked on root vegetables and served with rich gravy

or

Grilled Supreme of Salmon

served with a lemon and watercress sauce, roasted new potatoes and buttered green beans

DESSERT

Banana Split

served with dairy ice cream, crushed nuts and whipped cream

or

Strawberry Tartlet

Crisp pastry case filled with cream and topped with strawberries

Tea or Coffee £1.25

Americano or Cappuccino £2.00