

## December Lunch Menu

Home-made soup with chunky bread

Fresh scampi, lemonade batter, tartar dressing

Salad of pancetta, black pudding, sauté potatoes & poached egg

Moules Marinière, garlic bread

Toasted brioche, Parma ham, poached egg, asparagus, goats' cheese, Hollandaise sauce

Melon with wild berries and rum syrup

Fig & goat's cheese tart, balsamic dressing



Belly pork, roast vegetables, bubble & squeak

Rib-eye steak, chips, fried onion rings Béarnaise sauce

Haddock in beer batter, mushy peas, chips

Chunky lamb shepherd's pie, red cabbage

Duck leg cassoulet

Smoked haddock fish cake, crushed peas, crispy egg



Prune and almond tart, crème fraîche

Ginger & marmalade bread & butter pudding, marmalade ice cream

Vanilla brûlée, ginger nut biscuit

Sticky toffee pudding, caramel sauce

Trio of ice cream

A selection of cheeses, Bath Olivers, water biscuits



Three course menu £24.50 per person