

TWO COURSE LUNCH MENU £13.50

Main Course with either Soup/ Starter from this menu, or a Pudding

(Dishes marked G.F. are gluten Free - other allergen information is available - ask staff)

SOUPS

Cream of Fish and Seafood Soup (G.F.)

(for today's other soup, please see the card on your table)

STARTERS

Haggis Bonbons: Breadcrumbed haggis bonbons served with ginger flavoured beetroot

Grilled Haloumi Cheese on roast Mediterranean vegetables,
served with fig balsamic dressing (**vegetarian** / G. F.)

American Pancake with smoked salmon and herbed cream cheese.
Served with tomato and caper salsa

Chicken Liver Paté with sweet and sour red onion relish

OR

Smiths' Mushroom Paté with cranberry relish (**vegetarian**)

(both patés are served with warm brioche)

(If you want a G.F. version of these pates, tell us and we'll serve them with toasted gluten free bread)

Watermelon Salad, Asian Style: Watermelon and sliced radish flavoured with
chopped mint and served with a ginger, chilli and sesame dressing (**vegan** / G.F.)

Chicken and Bacon Warm Salad

on giant couscous flavoured with caramelised onions, sun blush tomatoes & basil

MAIN COURSES

Aubergine Moussaka

Sliced roasted aubergine and puy lentils flavoured with root vegetables,
layered with white sauce and tomato sauce then baked (**vegetarian** / G.F.)

Roast Chicken Breast with a spinach & mozzarella stuffing.

Served with tomato and red pepper sauce (G.F.)

Quinoa Burger flavoured with butternut squash, onion & herbs. Served with
sweet potato chips, a spinach, red onion & tomato salad and vegan coleslaw (**vegan**)
(the burger is NOT served on a bun and is G.F. without the sweet potato chips)

Cod Fillet with a Cheddar Cheese Rarebit Topping.

Served on steamed leeks with a smoky tomato relish (G.F.)

Grilled Gammon Steak served with sliced potatoes baked in cream (G.F.)

Braised Beef Short Ribs with roast parsnips, Yorkshire pudding and red wine gravy
(this dish is G.F. without the Yorkshire Pudding)