

## SET MENU

3 COURSES £15.95

Lunch Tuesday – Friday 12.00 to 2.30  
Every evening between 5.30pm and 6.30pm

### Starters

Soup of the day

Thai fish cakes with dipping sauce

Lamb koftas cous cous, minted yoghurt

Crisp filo strudel with leek, spinach and feta. Waldorf salad

### Main Courses

Grilled Goosnargh chicken breast marinated in lemon, rosemary and garlic  
served with spring vegetables

New season asparagus risotto  
with parmesan shavings and rocket salad

Hardingland Farm slow roast shoulder of pork  
bubble and squeak

Steamed salmon fillet Morecambe bay shrimp butter,  
wilted spinach, grilled potatoes

### Desserts

Sticky toffee pudding hot toffee sauce, vanilla ice cream

Chocolate and orange truffle cake ginger biscuit base

Crème brulée with grand marnier

Rhubarb and almond crumble served with custard

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### Side orders all £2.95

Fat chips, sour cream and chives  
Market vegetables and minted new potatoes  
Courgette fritters with parmesan and basil oil  
Mixed leaf salad with sun dried tomato vinaigrette

An additional discretionary service charge will be added to tables of 5 or more