

Monday - Thursday lunchtimes

(Pre reserved tables only)

Starters

Smoked peppered mackerel, beetroot and orange salad with a blackcurrant glaze (*Gluten free*)

Twice baked IOW crab soufflé (£1.50 supplement)

Creamy mushroom & spinach tart, red pesto dressed leaves

Roasted cherry vine tomato and basil soup
(*Vegetarian & Gluten free*)

Mains

Pulled slow cooked minted lamb shoulder, rosti potato and spring greens (£1.50 supplement)

Lamb's liver and bacon served with a coarse grain mustard potato cake and onion gravy

Honey roasted courgette, butternut squash and brie risotto, parmesan tuille (*Vegetarian & Gluten free*)

Grilled plaice fillet dressed with capers and rapeseed oil on a warm potato and green bean salad (*Gluten free*)

Desserts

Raspberry and honeycomb cheesecake

Hot chocolate fondant pudding with clotted cream

Sour cherry pana cotta and shortbread
(*Gluten free*)

Baked apple, cinnamon and sultana pie with custard
(*Gluten free*)

**2 courses - £14.95 per person,
buy one get one FREE**

**3 courses - £19.95 per person,
buy one get one FREE**

Why not enjoy your meal with our special offer "Two for One" wine - Blanco or Rosso, normal price £19.99, 'Two for One' customer special £9.95

TWO FOR ONE

