

October Lunch Menu

Available Monday– Friday midday–2.30pm
5th–23rd October

2 courses 20

3 courses 25

Starters

Warm smoked goose with burnt and pickled apple G

Mushroom pate with sourdough toast Ve

Smoked haddock and pumpkin soup G

Mains

Pigeon and black pudding cassoulet G

Crab, squash and spinach gnocchi G

Autumn vegetable and orzo ragout Ve

Desserts

Apple and ginger crumble with vanilla ice cream Ve G

Sticky toffee and salted caramel sundae V

Cotes Hill Blue with fruit cake V

V Dishes are suitable for vegetarians

Ve Dishes are suitable for vegans

G Dishes are gluten free

For additional dietary or allergen
information please ask a member
of the team.