

lunch menu

two courses & coffee 14.00

three courses & coffee 17.00

starters

organic malt bread, beetroot & rapeseed oil	
guinea fowl pressed confit, peach chutney, toasted brioche	6.50
pollock marinated, red wine glaze, sautéed wild mushrooms	5.50
soup shellfish bisque, crayfish aioli, parmesan twist	4.25
crayfish tail salad, gem hearts, sun blushed tomatoes & spring onions, micro cress	6.50
V goats cheese parfait, smoked pickled beetroot, apple & vanilla sauce	5.50

mains

steak english rump, peppercorn sauce, grilled flat mushrooms, slow roasted tomato, chips	12.50
'lanes' cheese burger smoked applewood cheddar, seed mustard salad cucumber & tomato relishes, onion rings, fries	9.50
lambs liver & bacon pan fried, mash potato, caramelised onion jus	10.50
poached salmon served cold with new potatoes & pickled cucumber salad	10.50
haddock fish & chips, crushed peas, tartar sauce	10.50
V risotto garden pea risotto, pea shoot salad	6.50/9.50
V potato gnocchi sauté of baby vegetables, basil pesto	6.50/9.50

puddings

passion fruit crème brule, shortbread biscuit	4.95
lemon posset shortcake biscuit	4.95
fresh fruit plate of mixed fresh fruit, passion fruit drizzle white peach sorbet	4.95
water melon chilled soup, basil sorbet	4.95
homemade sorbets	4.25
homemade ice creams	4.25

sandwiches

seared beef, caramelised onion, rocket salad	5.50
scottish smoked salmon, pickled cucumber	6.00
V mature cheddar 'ploughmans'	5.00
roast pork & bramley apple sauce	5.50
V warm goats cheese & pepper relish	5.00
home smoked chicken, caesar salad	5.50
marinated swordfish, olive tapenade, sun blushed tomatoes	6.00

served with chips on granary or white bread