

lunch menu

two courses & coffee 14.00

three courses & coffee 17.00

starters

a selection of homemade bread

egg benedict

smoked salmon or bacon, poached egg,
hollandaise 6.00

mussels

moules mariniere with cider 6.50

V soup

Vegetable broth, herb dumplings 4.50

crayfish tail

salad, gem hearts, sun blushed tomatoes
& spring onions, micro cress 6.50

V fig & blue cheese

salad, balsamic reduction 5.75

pea & smoked ham

tortellini, pea valoute, shaved parmesan 6.50

mains

steak

english rump, peppercorn sauce, grilled flat mushrooms,
slow roasted tomato, chips 12.50

'lanes' cheese burger

smoked applewood cheddar, beef tomato, red onion,
gherkin, homemade ketchup, fries 10.00

liver

pan seared buffalo liver, confit garlic, mash potato,
red wine sauce 11.00

pork

marinated cutlet, rogout of beans,
home made tomato tagliatelle 12.00

haddock

fish & chips, crushed peas, tartar sauce 9.50

coley

pan fried fillet, jasmine rice, lemon grass, coconut sauce 9.00

V haloumi

marinated & grilled, sun blushed tomatoes & rocket salad,
pesto dressing 9.50

V crepes

filled with provencal vegetables béchamel sauce
buttered baby potatoes 9.50

puddings

coconut & rum

mousse, tuille biscuit 5.50

st clement's tart

lime syrup, frozen yoghurt 5.50

banana

& praline parfait, caramelised banana 5.50

homemade sorbets

4.00

homemade ice creams

4.00

sandwiches

served toasted with fries

club

6.75

seared beef, caramelised onion, rocket salad 6.50

scottish smoked salmon, cream cheese 6.75

V mature cheddar, plum tomato 6.00

home cooked gammon, cheddar 6.50

V warm brie, cranberry 6.00