

LUNCH MENU

STARTERS

Waldorf Salad (V, GF)

Apple, celery, walnut and raisin salad with honey walnut salsa.

Chef's Salad (V, GF)

Salad of lettuce, tomato, cucumber, red onion and sweetcorn.
Add tuna flakes, grilled chicken or feta cheese for a main course.

Broccoli and Cheese Soup (V)

Creamy soup of broccoli and cheddar with crispy croutons.

Chicken Satay (GF)

Grilled chicken with spicy peanut dipping sauce.

MAIN COURSES

Moussaka (GF)

A Greek lamb, aubergine and potato bake, served with side salad.

Sweet Chilli Chicken and Cheddar Toasted Sandwich

Served with chips and side salad.

Fillet of Flounder (GF)

Grilled flounder with a white wine and fresh herb velouté, chips and a side salad.

Kale and Mushroom Cake (VE, GF)

Served with a herb risotto and a cherry tomato sauce.

House Bacon Cheeseburger*

Beef quarterpounder with bacon, cheese, lettuce, tomato and onion. Served in a bun with signature fries tossed with herbs and Parmesan.

Bean Burger (VE)

Black bean burger with lettuce, tomato and onion.
Served in a bun with chips.

DESSERT

Dulce de Leche Bread and Butter Pudding (V)

With vanilla ice-cream.

Chocolate Marquise (V)

A dark chocolate mousse with nuts and caramel sauce.

Fruit Crème Diplomate (V, GF)

Served with whipped cream.

Sugar-free Berry Cake (V)

With chantilly cream.

(V) Vegetarian (GF) Gluten-free (GO) Gluten free option available
(VE) Vegan (VO) Vegan option available

All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/or have intolerances, please speak to your waiter who will advise you of the menu options available to you. *Public Health Advisory: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.