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***Set Lunch Voucher Menu***

***2 Courses***

**On Arrival**

**Prosecco Di Maria   
White or Rosato   
£5.75**

**While You Wait**

**Hengist Made Bread**

**£3.50**

**Marinated Mixed Olives**

**£3.50**

**Starters**

**Cream of White Onion, Rosemary and Cider Soup**

Shallot Confit (v)(gf)

**Smoked Salmon and Chive Croquette**

Dill Mayonnaise, Carrot and Ginger Salad

**Cured Duck, Ham and Raspberry Salad**

Beetroot and Raspberry Ketchup and Black Pudding Croutons (gf)

**Mains**

**Braised Lamb Shoulder**

Port Braised Pearl Onions, Parsley Creamed Potatoes, Salt Baked Carrots and Red Wine Jus (gf)

**Pan Roasted Hake**

Crushed Cauliflower Cheese and Truffle Sauté Broccoli, Lemon and Pine Nuts Dressing

**Pea and Feta Risotto**

Aged Parmesan and Mint (v)(gf)

**From The Grill**

**Grass fed Scotch Sirloin Steak 280grm (gf)**

Triple Cooked Hand Cut Chips and Salad (Supplement £5.00)

**Side Dishes all £3.50 each**

Mashed Potato, Triple Cooked Hand Cut Chips, Glazed Carrots,

Mixed Greens, Mixed Salad, Buttered New Potatoes

**Desserts**

**Dark Chocolate and Griotte Cherry Brownie (v)**

Vanilla Ice Cream

**Vanilla Panna Cotta (v)**

Saffron Poached Oranges and Shortbread Crumble

**A Selection of Ice Creams or Sorbets (gf)**

**A Selection of British Cheese**

Wintersdale Shaw, Blackstick Blue and Bowyers Brie

Crackers and Chutney (Supplement £5.00)

***Menu Created By Executive Chef Gareth Cox***

***10% optional service charge will be added to your bill and shared by all the staff. If you have any food allergies or intolerances, please speak to the Restaurant Supervisor before ordering.***