



Wednesday, 07 February  
2024

## Lunch

2 Course  
£29.50

### STARTERS

#### **HOMEMADE TOMATO SOUP (GF)**

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#### **BRICKWALL PRAWN COCKTAIL (GF)**

(Royal Greenland prawns served with crisp iceberg lettuce and topped with a Marie Rose sauce)

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#### **ARDENNES PATE (Can be GF)**

(Served with hot toast and an onion chutney)

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#### **SMOKED SALMON (GF) (£7.50 Supplement)**

(Served with black pepper)

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#### **CAPRESE SALAD (v)**

(Freshly sliced mozzarella, tomatoes and basil)

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#### **BREADED BRIE WEDGES (v)**

(With cranberry sauce)

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#### **CHILLED MELON (V) (GF)**

(Served with crème de cassis)

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**(V) - Vegetarian Option, (GF) - Gluten Free Option**

PLEASE NOTE – Gratuities have not been added and can be left at your discretion



Wednesday, 07 February  
2024

## Lunch

3 Course  
£35.50

### MAINS

#### **FILLET OF SEA BREAM**

(Served with a caper butter)

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#### **BRAISED FEATHER BLADE OF BEEF**

(Braised in a red wine and onion gravy)

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#### **ROASTED LEG OF LAMB (Can also be GF)**

(Roasted leg of lamb served with all the trimmings, and finished with gravy and mint sauce)

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#### **SLOW COOKED DUCKLING (GF)**

(Served with an orange and grand Marnier sauce)

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#### **HOMEMADE STEAK AND KIDNEY PIE**

(Topped with puff pastry)

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#### **BAKED FILLET OF CHICKEN**

(Served with a creamy parsley sauce)

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#### **SPINACH AND RICOTTA CANNELLONI (V)**

(Filled pasta with rich tomato sauce and finished with Béchamel sauce and cheese)

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#### **FILLET OF COD (GF)**

(Served with a café de Paris)

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**All served with fresh seasonal vegetables**

**A SELECTION OF SWEETS FROM THE MENU/CHOICE OF COFFEE FROM THE MENU**

**(V) - Vegetarian Option, (GF) - Gluten Free Option**

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