

# LUNCH MENU

**CREAM OF PARSNIP SOUP**  
*curry oil*

**PRESSED CHICKEN TERRINE**  
*apricot chutney & Melba toast*

**GRILLED MACKEREL ON TOAST**  
*olive tapenade & tomato*

---

**FISH & CHIPS**  
*mushy peas & tartar sauce*

**CHARGRILLED ONGLET STEAK**  
*chips & garlic butter*

**WILD MUSHROOM PAPPARDELLE**  
*aged parmesan*

**LAMBS LIVER & BACON**  
*creamed potato & red wine jus*

---

**DARK CHOCOLATE BROWNIE**  
*vanilla ice cream*

**VANILLA PANNA COTTA**  
*poached autumn fruits*

**HARROGATE BLUE CHEESE**  
*chutney & crackers*

**2 COURSES . . . . . £15**

**3 COURSES . . . . . £20**

*If you have an allergy or dietary requirement please keep us informed.*