

# August Set Lunch Menu

## Amuse Bouche

*Oak smoked seasonal fish pate*

## Starter

Steak and kidney suet, steamed suet pudding, watercress broth

Or

Sea bass fillet, ratatouille, tomato and chilli

## Main

Fish pie, spring onion, pak choi, bay mash

Or

Pan roasted lamb Rump, pea and mint risotto

## Dessert

Eton Mess, English strawberries, clotted cream, meringue

Or

Peach melba, poached peach, raspberry, clotted cream

Or

Artisan cheeses (£3 extra), sourdough, water biscuit

## Side Orders

Sautéed cabbage and onions 3.00 • Chequers triple cooked chips 4.00

*Warm seasonal vegetable and feta salad 4.00*

£14 for 2 courses

£18 for 3 courses

*Carafe of preselected wine £6*

Available Tuesday- Saturday 12 - 4 pm

*Our dishes are made in the premises and cooked to order, please make us aware of any allergies and ask for further details of dishes that contain allergens*