



Lunch Set Menu

To Start

Broccoli and Leek Soup – Herb Crouton, Basil Oil

Smoked Haddock and Spring Onion Fish Cake – Tartare Sauce, Salad, Lemon

Prawn Cocktail – Marie Rose, Cucumber, Lemon

Chicken Liver Parfait – Salad, Chutney, Ciabatta

Mozzarella – Pesto, Tomatoes, Salad, Olives

Grilled Black Pudding – Poached Egg, Salad, Vinaigrette

To Follow

Plaice Fillet – New Potatoes, Broccoli, Caper Butter

*Rump Steak – Frites, Salad, Peppercorn Sauce

Chicken Breast – Hassleback Potatoes, Salad, Wild Mushroom Sauce

Chick Pea Tagine – Courgette, Peppers, Herb Rice

6oz Beef Burger – Cheddar, Bacon, Frites, House Ketchup, Salad

Harvey's Fish and Chips – Frites, Peas, Tartare Sauce

Beef Stir-Fry – Sweet Chilli, Soy Sauce, Noodles

Roast Pork Loin – Mashed Potato, Carrots, Cider Jus

To Finish

Date and Walnut Pudding – Vanilla Ice Cream, Toffee Sauce

Chocolate Brownie – Vanilla Ice Cream

White Chocolate Panna Cotta – Berries, Shortbread

Trio of Ice Cream or Sorbet

Wrekin Blue and Caer Caradoc – Crackers, Apple, Spiced Pear Chutney

Two Courses 13.50

Three Course 16.50

*4.00 Supplement

If you have any special dietary requirements or allergies please advise a member of staff.