



The Terrace

Monday-Friday
12.30-14.00

Soup of the Day | 5.50

Served with Wholemeal, Brown and Sourdough Bread

LUNCH PLATTERS

Served with Wholemeal, Brown and Sourdough Bread

Chicken Liver & Armagnac Parfait | 11.50

With Damson Chutney, Artisan Biscuits & Borettane Onions

Rosettes of Local Smoked Salmon | 12.50

With Lemon and Crisp Little Gem Salad, Soft Hens Egg and Chervil Oil, Cranberry Toast

Grilled Artichoke Hearts and Piquillo Peppers on Salad | 12.50(Vegan) | 14.50 (V)

With Asparagus Salad, Dijon Dressing & Crisp Paprika, Garlic Crackers (Vegan) (with Stilton) (V)

Local Salmon served Three Ways | 15.00

With Prawns, Fennel and Radish Salad, Beetroot Coulis & Watercress Oil

Prosciutto and Continental Charcuterie | 15.00

With Kalamata Olives, Harissa Humus, Fig and Pomegranate Salad

Confit Ham Hock, Cider and Chicken Terrine | 13.50

With Bramley Apple Sauce, Lambs Leaf Lettuce, Port and Redcurrant Coulis

Club Ploughman's | 15.50

With Mature Cheddar, Melton Mowbray Pie, Club Slaw, Beetroot Julienne and House Relish

Chef's Cold Cuts | 15.50

With Piccalilli, Crisp Little Gem, Soft Hens Egg and New Potato Salad, Dressed Pea Shoots

Terrace Chicken Ceasar Salad | 15.50

With Ceasar Dressing, Shaved Pecorino & Herb Croutons

*Vegan alternatives available upon request

Dessert of the Day | 7.00

Served with Wholemeal, Brown and Sourdough Bread