



The Terrace

Monday-Friday
12.30-14.00

Soup of the Day | 5.50

Served with Wholemeal, Brown and Sourdough Bread

Baked Potato with a Choice of:

Grated Mature Cheddar | 7.50

Served with Side Salad

Or

Prawn Marie Rose | 10.50

Served with Side Salad

LIGHT PLATES

Suitable as a Starter. Available as a Platter Sized Portion*

Chicken Liver and Armagnac Parfait | 8.50 | 13.50*

With Damson chutney, Artisan Biscuits & Borettane Onions

Rosettes of Local Smoked Salmon | 12.50 | 16.50*

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

Confit Ham Hock, Cider and Chicken Terrine | 8.50 | 13.50*

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



LUNCH PLATTERS

Served with Wholemeal, Brown and Sourdough Bread

Grilled Artichoke Hearts and Piquillo Peppers on Salad

Without Stilton 12.50 (Vegan) | With Stilton 14.50 (V)

With Asparagus Salad, Dijon Dressing and Crisp Paprika and Garlic Crackers

Local Salmon served Three Ways | 15.00

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

Prosciutto and Continental Charcuterie | 15.00

With Kalamata Olives, Harissa Humus, Fig and Pomegranate Salad

Terrace Chicken Caesar Salad | 15.50

With Caesar Dressing, Shaved Pecorino, Pancetta and Herb Croutons

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

Vegan alternatives available upon request

Dessert of the Day | 7.00

If you are in a hurry, please inform the staff so we can prioritise your order.