



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 | 12.50

Prawn Marie Rose | 14.50 or

Served with Side Salad

LUNCH PLATTERS

Served with Wholemeal, Brown and Sourdough Bread

Chicken Liver and 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 Oi, Cranberry Toast

**Vegan alternatives available upon request*



Grilled Artichoke Hearts and Piquillo Peppers on Salad

|12.50 | 14.50 (V)

(Vegan) (With Stilton)

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

Confit Ham Hock, Cider and Chicken Terrine | 13.50

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

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