



Week Commencing	Menu Number
Monday 4th April 2022	Two
Monday 11th April 2022	Three
Monday 18th April 2022	Three
Monday 25th April 2022	One
Monday 2nd May 2022	One
Monday 9th May 2022	Two
Monday 16th May 2022	Two
Monday 23rd May 2022	Three
Monday 30th May 2022	Three



LET'S DO LUNCH MENU 1

Available Monday – Saturday 12.00pm – 2.00pm

2 Courses £17.50, 3 Courses £21.50

SHARING PLATTERS

(Charged additionally to the set price or can be taken as an alternative to starters when two are people sharing at a supplement)

Baked Camembert 13

Whole baked Normandy Camembert served with homemade caramelised onion chutney and chefs homemade tear and share bread of the day (V) supplement 7

Charcuterie Platter 16

Cumbrian air-dried ham, black pepper salami, Norfolk mustard salami, creamy Somerset brie spiced pineapple pickle, mixed olives with tear & share bread of the day (GF*, DF*) supplement 10

Olive and Bread Board 10

Boscaiola olives, a selection of homemade breads, garlic infused olive oil and balsamic vinegar dipping pots (Ve, DF)

STARTERS

All served with a freshly baked roll and butter

Chef's Homemade Soup of the Day (V, GF)

Chicken Liver Parfait

With smoked bacon jam and brioche toast

Deep Fried Baby Camembert

With a red onion chutney and mixed leaf salad

Whitley Hall Shrimp Cocktail 2.5

Shredded iceberg lettuce, cucumber & mango, tomato & Marie Rose sauce (GF, DF*)

Confit Chicken and Apricot Terrine

With a mixed leaf salad and apple chutney (GF,DF)

MAIN COURSES

Provincial French Chicken Stew

Chicken thighs in a creamy sauce with button mushrooms, pearl onions and flavoured with tarragon. Served with roast garlic mash (GF)

Beer Battered Fish and Chips

Seasonal white fish in a bubbly, crispy beer batter served with triple cooked thick hand cut chips, mushy peas, tartare sauce and chefs signature chip shop curry sauce (DF)

Slow Cooked Beef Shin

With a pearl barley and shallot risotto

Seafood Paella

A classic paella with a mix of prawns, mussels, white fish and salmon flavoured with garlic, paprika and saffron (GF,DF)

Pasta Arrabbiata

Penne pasta in a spicy homemade tomato sauce with roasted aubergine and finished with finely grated parmesan (V)

DESSERTS

Today's Hot Pudding

Served with your choice of custard, pouring cream or vanilla ice cream

Milk Chocolate Cheesecake

Cherry compote, cherry puree, cherry sorbet

Selection of Ice Cream and Sorbet

Served in a brandy snap basket

Selection of Cheese and Biscuits 2.5

With celery, grapes and homemade chutney

Strawberry Crème Brulee (GF*V)

Strawberry coulis, meringues, shortbread

A discretionary 10% service charge will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements



LET'S DO LUNCH MENU 2

Available Monday – Saturday 12.00pm – 2.00pm

2 Courses £17.50, 3 Courses £21.50

SHARING PLATTERS

(Charged additionally to the set price or can be taken as an alternative to starters when two are people sharing at a supplement)

Baked Camembert 13

Whole baked Normandy Camembert served with homemade caramelised onion chutney and chefs homemade tear and share bread of the day (V) supplement 7

Charcuterie Platter 16

Cumbrian air-dried ham, black pepper salami, Norfolk mustard salami, creamy Somerset brie spiced pineapple pickle, mixed olives with tear & share bread of the day (GF*, DF*) supplement 10

Olive and Bread Board 10

Boscaiola olives, a selection of homemade breads, garlic infused olive oil and balsamic vinegar dipping pots (Ve, DF)

STARTERS

All served with a freshly baked roll and butter

Chef's Homemade Soup of the Day (V, GF)

Blue Cheese and Thyme Croquets

With a creamy mushroom sauce (V)

Crispy Whitebait

With mixed salad leaves and a lemon and caper mayonnaise (DF)

Smoked Haddock Fishcake

With watercress and topped with a soft poached egg

Classic Ham Hock Terrine

With a Walldorf salad and apple puree (GF,DF)

MAIN COURSES

Chargrilled Pork Steak

With a date and Armagnac sauce served with sauteed potatoes (GF)

Classic Chicken Blanquette

Chicken thigh in a ragout of celery, onions, leeks and smoked bacon in a white wine sauce served with parsley mash (GF)

Pan Fried Salmon

With an Asian broth and egg noodles (DF)

Butternut and Sage Risotto

Butternut squash in a creamy risotto flavoured with sage and finished with grated parmesan (GF)

Beer Battered Fish and Chips

Seasonal white fish in a bubbly, crispy beer batter served with triple cooked, thick hand cut chips, mushy peas, tartare sauce and chefs signature chip shop curry sauce (DF)

DESSERTS

Today's Hot Pudding

Served with your choice of custard, pouring cream or vanilla ice cream

Banoffee Cream Pudding

Crushed hazelnuts, amaretti biscuit, chocolate sauce (V, GF*)

Lemon Parfait (V,GF)

Lemon curd, meringues, white chocolate mousse

Selection of Ice Cream and Sorbet

Served in a brandy snap basket

Selection of Cheese and Biscuits

2.5

With celery, grapes and homemade chutney

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LET'S DO LUNCH MENU 3

Available Monday – Saturday 12.00pm – 2.00pm

2 Courses £17.50, 3 Courses £21.50

SHARING PLATTERS

(Charged additionally to the set price or can be taken as an alternative to starters when two are people sharing at a supplement)

Baked Camembert 13

Whole baked Normandy Camembert served with homemade caramelised onion chutney and chefs homemade tear and share bread of the day (V) supplement 7

Charcuterie Platter 16

Cumbrian air-dried ham, black pepper salami, Norfolk mustard salami, creamy Somerset brie spiced pineapple pickle, mixed olives with tear & share bread of the day (GF*, DF*) supplement 10

Olive and Bread Board 10

Boscaiola olives, a selection of homemade breads, garlic infused olive oil and balsamic vinegar dipping pots (Ve, DF)

STARTERS

All served with a freshly baked roll and butter

Chef's Homemade Soup of the Day (V, GF)

Potato and Leek Rosti

With crispy bacon, a soft poached egg and hollandaise sauce (GF)

Confit Duck Leg Croquettes

With an Asian slaw and plum sauce

Herb Breaded Brie

With roast pistachios and a blackberry compote (V)

Seafood Gratin

A mix of prawns, mussels and white fish in a creamy white sauce finished with parmesan breadcrumbs and topped with crispy leeks

MAIN COURSES

Spanish Chicken Casserole

Chicken thigh in a smoked paprika sauce with red peppers, onions, olives and garlic served with saffron mash (GF)

Char Grilled Pork Sausages

With a vegetable rosti, red cabbage and onion gravy

Paupiettes of Plaice

With tenderstem broccoli, creamy mash and a lemon cream sauce (GF)

Pan Fried Gnocchi

With toasted hazelnuts, peas and broccoli in a crème fraiche and Dijon mustard sauce finished with grated parmesan (V)

Beer Battered Fish and Chips

Seasonal white fish in a bubbly, crispy beer batter served with triple cooked thick hand cut chips, mushy peas, tartare sauce and chefs signature chip shop curry sauce (DF)

DESSERTS

Today's Hot Pudding

Served with your choice of custard, pouring cream or vanilla ice cream

Baked Chocolate Tart (V)

Honeycomb ice cream, toffee sauce, honeycomb

Selection of Ice Cream and Sorbet

Served in a brandy snap basket

Selection of Cheese and Biscuits

With celery, grapes and homemade chutney

2.5

Tiramisu Crepe Mille Feuille (V)

Chocolate Sauce & Vanilla ice cream

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