**Lunch Menu**

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
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<tbody>
<tr>
<td>Lentil Soup</td>
<td>Cream Of Mushroom Soup</td>
<td>French Onion Soup</td>
<td>Curried Kale and Chickpea Soup</td>
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<tr>
<td>Served With Freshly Baked Bread</td>
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<tr>
<td>Chicken and Mushroom Stroganoff with Linguine and Steamed Kale</td>
<td>Slow Cooked Harissa Spiced Pork Belly with Charred Broccoli and Herby New Potatoes</td>
<td>Roast Chicken with Roast Potatoes, Carrots and Traditional Gravy</td>
<td>Slow Braised Beef and Ragu with Spaghetti and Sauté Savoy Cabbage (Halal)</td>
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<tr>
<td>Teriyaki Catch Of The Day with Steamed Rice and Sautéed Leeks</td>
<td>Smoked Haddock Fishcakes with Charred Broccoli and Herby New Potatoes</td>
<td>Catch Of The Day with Cream and white Wine Sauce, Green Beans and Roast New Potatoes</td>
<td>Pan Seared Coley with Fennel and Orange salad, Mashed Sweet Potato and Broad Beans</td>
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<tr>
<td>Smoky Butterbean Jambalaya with Steamed Kale and Sautéed Leeks (Vegan)</td>
<td>Roasted Butternut Squash and Sage Orzo with Toasted walnuts, Charred Broccoli and Peas (V)</td>
<td>Tahini Aubergine with Spiced Chickpea, Harissa Roasted Carrots and Green Beans</td>
<td>Vegetable Ragu with Spaghetti and Garlic Bread (Vegan)</td>
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<tr>
<td><strong>DESSERT OF THE DAY</strong></td>
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<tr>
<td>Banana Bread With Toffee Sauce</td>
<td>Warm Chocolate Brownie with Chocolate Sauce</td>
<td>Chocolate and Orange Marmalade Brioche Pudding</td>
<td>Pineapple Upside-down Cake</td>
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</tbody>
</table>

**Friday**

- Broccoli and Stilton Soup
- Served With Freshly Baked Bread
- Venezuelan Pulled Pork Loaded Potato Skins, with BBQ Pit Beans and Pickled Cabbage
- Battered Haddock with Double Cooked Hand Cut Chips, Mushy Peas and Chunky Tartare Sauce
- Seitan Kebab with Sriracha Sauce, Double Cooked Hand Cut Chips, Pickled Cabbage and Pit Beans (Vegan)
- DESSERT OF THE DAY
- Coconut Pannacotta with Macerated Strawberries

**Saturday**

- BRUNCH
- 5 Item Deal + Water/Hot drink £3.95
- Items available:
- Toast, Sausage, Vegetarian Sausage, Bacon, Mushrooms, Tomatoes, Hash Browns, Fried Egg, Baked Beans
- Selection Of Paninis and Toasties
- DESSERT OF THE DAY
- Fruit salad

**Sunday**

- Scotch Broth
- Served With Freshly Baked Bread
- Roasted Oregano Chicken, Roast Potatoes, Braised Red Cabbage, Traditional Gravy
- Wild Mushroom and Lentil Wellington, Roast Potatoes, Broccoli and Traditional Vegetarian Gravy (V)
- DESSERT OF THE DAY
- Apple Pie With Custard

Enjoy our freshly prepared salads every day!