



## Lunch Menu



### Starters

Homemade Soup of the Day (see the blackboard) (GF)	£3.75
Pastition (Macaroni & Lean Minced Beef in a White Sauce, Sprinkled with Cheese)	£3.75
Poached Asparagus Spears (GF)	£3.95
Halloumi Cheese & Tomato Salad (GF)	£3.75
Brie & Camembert Fritters	£3.95
Pate Othello & Homemade Pickle (GF)	£3.45
Spinach & Feta Parcels	£3.25
Tempura Battered Monk Fish & Cod Cheeks served with Lemonnaisse Dip	£4.95
Goujons of Sole	£3.95

### Main course

Grimsby Haddock (Local Haddock battered in a Crispy Coating with fresh Chips & Peas)	£5.25
Poached Salmon Steak (Coated in Sweet Chilli Glaze with Asparagus) (GF)	£6.25
Cornish Crab & Prawn Platter (GF)	£6.95
Lemon Sea Bass (Fillet of Sea Bass sat on a Bed of Rocket Green Salad & New Potato) (GF)	£6.25
Moussaka (Served with Greek Salad & Chips)	£5.95
Panini Steak (Chargrilled Sirloin Steak Served with Onion & Tomato Salad & Chips)	£6.25
Whitby Scampi Basket (Served with Petit Pois, Tossed Salad & Chips)	£6.25
BBQ Chicken Melt (Served with Spinach & Crispy Potato Wedges) (GF)	£5.25
Kleftiko (Roast Lamb Served with Creamed Potatoes, Carrots & Broccoli) (GF)	£6.45
Penne Carbonara (Cooked in Bacon, Mushrooms & Garlic Cream Sauce)	£5.75
Steak Ale Pie (Served with Beer Gravy Carrots, Peas & Creamed Potatoes)	£5.95
Lincolnshire Sausage & Mash (Served with Onion Gravy & Peas) (GF)	£5.95
Leeks & Wild Mushroom Tagliatelle	£4.95
Chicken & Caesar Salad	£5.25

