

LUNCH

2 COURSES - 12⁵⁰

MONDAY - FRIDAY 12 - 6PM
SATURDAY UNTIL 4PM

STARTERS

TODAY'S SOUP

with freshly baked bread

FETA & AUBERGINE BÖREK

crisp filo pastry filled with chargrilled vegetables, feta cheese and pine nuts with a harissa dressing and mint yoghurt

SMOKED HADDOCK FISHCAKES

with lemon, shallot and dill mayonnaise

PEANUT & SESAME CHICKEN SATAY

grilled chicken breast with albert's satay sauce and toasted sesame seeds

HAGGIS & PANCETTA HASH

with a poached egg and english mustard dressing

MAINS

TODAY'S FISH

ask your server about today's dish

SLOW COOKED CHICKEN LEG

with spring onion mash, sautéed winter greens and a dry sherry cream sauce

PAN-FRIED SEA BREAM

with smoked bacon lentils, wild mushrooms, wilted spinach and a lemon & dill cream sauce

CHARRED CAULIFLOWER & SPINACH CURRY

with pak choi, wild mushrooms and edamame served with sesame rolled rice balls and crispy vermicelli noodles

ALBERT'S FISH & CHIPS

sustainably sourced cod fillet in a beer batter served with proper mushy peas and homemade tartare sauce - just ask your server if you'd like some bread & butter

ALSO AVAILABLE WITH BEER BATTERED HALLOUMI
INSTEAD OF COD

STEAK FRITES

a tenderised 5 oz rump steak with herb salted thin cut chips and peppercorn sauce

STONE BAKED PIZZA

choose any from our main menu

DESSERTS

CHOCOLATE VOLCANO

warm chocolate pudding with a gooey chocolate fondant centred with longridge farm's honeycomb ice cream

STICKY TOFFEE PUDDING

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

LEMON AND ALMOND CHEESECAKE

with crushed meringue and dark chocolate sauce