



**BUCKLE & VAUGHAN.**

LUNCH MENU

£11.90 for two courses or £15.90 for three\* Monday to Saturday 12–6pm

STARTERS

Chef's homemade soup of the day served with freshly baked warm bread

Chicken livers pan-fried with chilli, garlic and lime jus

Oven-baked goats' cheese, roasted vegetables, finished with basil sauce

Stuffed Portobello mushroom, in an arrabbiata sauce,  
topped with rocket salad and parmesan shavings

Scottish line-caught mussels with celery in a white wine sauce

Handcrafted fishcake coated in breadcrumbs, with tartare sauce and lemon

MAINS

Aromatic meatballs served with tagliatelle pasta in a basil and tomato sauce

Grilled minute steak in peppercorn sauce with a minted leaf salad and french fries

Ravioli in a cream and wild mushroom sauce, topped with asparagus

Skewered chicken breast, grilled over charcoal, with pilaf rice or salad

Pan-fried pollock served with Meunière sauce, mixed leaf salad and french fries

DESSERT

Steamed orange and walnut sponge, crème fraiche

Forest fruits panna cotta

Chef's own banoffee pie

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The foods described within this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance please advise a member of staff who will be pleased to assist you. \*£11.90 or £15.90 per person, not available on bank holidays.

RESTAURANT . ALFRESCO . COCKTAILS . BAR

