



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
- Bocconcini mozzarella, cherry tomatoes, parma ham and green pesto sauce
- Scottish line-caught mussels with celery in a white wine sauce
- Handcrafted fishcake coated in breadcrumbs, with tartare sauce and lemon

MAINS

- Flat ribbon pappardelle with homemade lamb ragu
- Surrey Farm roast rib of beef served with sautéed new potatoes, steamed carrots, green beans and red wine jus
- Ravioli in a cream and wild mushroom sauce, topped with asparagus
- Skewered chicken breast, grilled over charcoal, with pilaf rice or salad
- Pan-fried fillet of seabass with ratatouille and a caper butter sauce

DESSERT

- Steamed orange and walnut sponge, crème fraiche
- Forest fruits panna cotta
- Chef's own banoffee pie
- Lemon sorbet

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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

