



Let's Do Lunch Menus

Week Commencing	Menu Number
Monday, 5 November 2018	Two
Monday, 12 November 2018	Two
Monday, 19 November 2018	Three
Wednesday, 2 January 2019	One
Monday, 7 January 2019	One
Monday, 14 January 2019	Two
Monday, 21 January 2019	Two
Monday, 28 January 2019	Three
Monday, 4 February 2019	Three
Monday, 11 February 2019	One
Monday, 18 February 2019	One
Monday, 25 February 2019	Two
Monday, 4 March 2019	Two
Monday, 11 March 2019	Three
Monday, 18 March 2019	Three
Monday, 25 March 2019	One
Monday, 1 April 2019	One
Monday, 8 April 2019	Two
Monday, 15 April 2019	Two
Monday, 22 April 2019	Three
Monday, 29 April 2019	Three
Monday, 6 May 2019	One
Monday, 13 May 2019	One
Monday, 20 May 2019	Two
Monday, 27 May 2019	Two
Monday, 3 June 2019	Three
Monday, 10 June 2019	Three
Monday, 17 June 2019	One
Monday, 24 June 2019	One
Monday, 1 July 2019	Two
Monday, 8 July 2019	Two
Monday, 15 July 2019	Three
Monday, 22 July 2019	Three



Let's Do Lunch Week One

2 courses & a glass of bubbly or elderflower cordial £12.95

3 courses & a glass of bubbly or elderflower cordial £15.95

Our 'Let's Do Lunch' menu is available every Monday to Saturday from 12.00 noon until 2.00pm
(Americano & Fudge may be taken as an alternative course)

Starters

Chef's homemade soup of the day (V, GF)

Smoked cheese and potato croquettes, watercress, grape chutney (V)

Toasted English muffin, poached hens egg, mature cheddar mornay sauce (V)

Cold smoked mackerel pate, focaccia toast, horse radish crème fraiche

Chargrilled chicken Caesar salad, focaccia croutons, crispy smoked organic bacon

Whitley Hall shrimp cocktail, shredded lettuce, mixed salad, Marie Rose sauce (£2.50 supp.) (GF, DF)

Main Course

Fennel seed and caraway crusted pork belly, crème fraiche mash, Savoy cabbage (GF)

Pan roast Shetland salmon, saffron mash, red cabbage, butternut veloute (GF)

Smoked haddock & leek pie, buttered broccoli (GF)

Chargrilled grain mustard bacon chop, pan fried bubble and squeak, confit tomatoes, parsley sauce (DF)

Indian spiced potato croquettes, tomato and cumin sauce, Asian slaw (V)

Chargrilled 6oz English rump steak, spiced potato wedges, slow roasted vine cherry tomatoes
& grilled flat mushrooms (£5.00 supp.) (GF, L, DF)

Desserts

Strawberry and vanilla cheesecake

Traditional jam roly poly and custard

Sticky toffee pudding, apple & butterscotch sauce (V)

Lemon scented crème brulee, raspberry shortbread (GF, V)

Seasonal Fool with sorbet & fresh fruit (GF, V)

Selection of Regional Cheese (£2.50 supp.) (GF, V, LF)

After Dinner Drinks

Coffee menu available (Additional cost)

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (LF) Lactose Free



Let's Do Lunch Week Two

2 courses & a glass of bubbly or elderflower cordial £12.95

3 courses & a glass of bubbly or elderflower cordial £15.95

Our 'Let's Do Lunch' menu is available every Monday to Saturday from 12.00 noon until 2.00pm
(Americano & Fudge may be taken as an alternative course)

Starters

Chef's homemade soup of the day (V, GF)

Celeriac & sweet potato pakoras, mint & cucumber raita (V)

Poached Shetland salmon mousseline, melba toast and micro salad

Smoked haddock fishcake, chive hollandaise, green salad

Pressed ham hock and parsley terrine, piccalilli puree (DF, GF)

Whitley Hall shrimp cocktail, shredded lettuce, mixed salad, Marie Rose sauce (£2.50 supp.) (GF, DF)

Main Course

Shetland salmon & prawn pie, cheddar crumb, broccoli

Charred organic pork sausages, roast vegetable cake, braised red cabbage, roast shallot gravy (DF)

Smoked haddock, clam & sweet potato chowder, parsley & garlic rouille (G)

Slow cooked beef cottage pie, buttered cabbage (GF)

Butterbean & spinach casserole, seasoned with smoked paprika, creamy mash, finished with feta cheese (V)

Chargrilled 6oz English rump steak, spiced potato wedges, slow roasted vine cherry tomatoes
& grilled flat mushrooms (£5.00 supp.) (GF, L, DF)

Desserts

Bramley apple and blackberry crumble, traditional custard (V)

Steamed chocolate sponge, chocolate sauce (V)

Banana parfait, toffee sauce (V)

Lemon tart, homemade raspberry sorbet (V)

Seasonal Fool with sorbet & fresh fruit (V, GF)

Selection of Regional Cheese (£2.50 supp.) (LF, V)

After Dinner Drinks

Coffee menu available (Additional cost)

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (LF) Lactose Free



Let's Do Lunch Week Three

2 courses & a glass of bubbly or elderflower cordial £12.95

3 courses & a glass of bubbly or elderflower cordial £15.95

Our 'Let's Do Lunch' menu is available every Monday to Saturday from 12.00 noon until 2.00pm
(Americano & Fudge may be taken as an alternative course)

Starters

Chef's homemade soup of the day (V, GF)

Pan fried red mullet, tomato & fennel salad, tarragon French dressing (DF)

Goats cheese arancini, rocket and watercress salad, salsa verde (V, LF)

Chicken liver parfait, toasted olive focaccia, red onion chutney

Wild mushroom vol au vent, roast garlic and brandy cream (V)

Whitley Hall shrimp cocktail, shredded lettuce, mixed salad, Marie Rose sauce (£2.50 supp.) (GF, DF)

Main Course

Organic pork & chorizo casserole, fennel seed dumplings, creamy mash (GF, DF)

Deep fried Whitby Pollock fillet, twice cooked chips, crushed garden peas (DF)

Coq Au Vin, celeriac mash (GF, LF)

Poached paupiette of Cornish plaice, creamed mash, broccoli, lemon butter sauce (GF)

Wild mushroom and red pimento pepper stroganoff, basmati rice (V, GF)

Chargrilled 6oz English rump steak, spiced potato wedges, slow roasted vine cherry tomatoes
& grilled flat mushrooms (£5.00 supp.) (GF, L, DF)

Desserts

Warm treacle tart, rum and raisin ice cream (V)

Bread and butter pudding, sultanas, marmalade glaze, traditional custard (V)

Italian style tiramisu, Madagascan vanilla pod ice cream (V)

White chocolate panna cotta, dark chocolate ice cream (GF,V)

Seasonal fool with sorbet & fresh fruit (GF,V)

Selection of Regional Cheese (£2.50 supp.) (LF,V)

After Dinner Drinks

Coffee menu available (Additional cost)

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (LF) Lactose Free