

LUNCH
MENU

Meet Me at
Est.
1912



LUNCH MENU

Available 12am – 2.30pm

1 course **18** | 2 courses **24** | 3 courses **30**

1912
Est.
Seafood & Steak

STARTERS

**Duck, Chicken & Sour
Cherry Terrine** GF*

**Goat's Cheese &
Poached Pear Salad** V GF*
Hazelnut dressing

Asian-style Crab Cakes
Wasabi mayonnaise

Freshly-made Soup of the Day VG GF*
Served with a warm bread roll
Please ask your server for today's flavour

MAINS

8oz Rump Steak GF

Served with skin-on fries, grilled cherry tomatoes & rocket salad

Swap to sweet potato fries +1 | Add sauce +2
Wild Mushroom / Blue Cheese / Green Peppercorn

**Bacon-wrapped
Chicken Roulade** GF*
Potato pavé,
creamed leek

**Chimichurri
Cauliflower Steak** GF VG
Spinach, chickpea
and walnut

Catch of the Day GF
Ask your server
for today's dish
of the day

SIDES

Rosemary Triple Cooked Chips **5.25** / Onion Rings **5.25** / Cheesy Chips **5.25** / Sweet Potato Fries **6.25**
Braised Red Cabbage GF **5.25** / Creamed Savoy Cabbage GF **5.25** / Jalapeño Creamed Corn GF **5.25**

DESSERTS

**Baked Crème
Brûlée Cheesecake**

**Selection of Ice Creams
& Sorbets** VG*
*Please ask your server for
today's flavours*

Sticky Toffee Pudding
Toffee sauce and
honeycomb ice cream

V Suitable for vegetarians. VG Suitable for vegans. VG Vegan option available. GF Gluten free. GF* Gluten free on request. All our food is prepared fresh to order; this may result in a short wait during busy periods. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request. A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire hotel team.*