



Golden Year's

Set Lunch Menu
For those aged 65 and over
Monday - Friday, 12pm - 3pm

£18 for 2 courses | £20 for 3 courses

Starters

Chef's homemade soup, bread & butter (G,V,VG)

Chicken liver parfait, toast, onion marmalade (D,G,N,S)

Classic prawn cocktail, Marie Rose sauce, crisp baby gem, house bread & butter (CR,D,E,G,M)

Mains

Pan fried lambs liver & bacon, mash potato, onion gravy (D,G,S)

Battered fish, chunky chips, peas & tartare sauce (D,E,F,G)

Spring risotto, asparagus, pea, broad bean, yellow courgette, Twineham Grange (D,S,V)

Sides - Skin on Fries (VG) - Garlic cream mushrooms (D,V) - Purple sprouting broccoli (D,V) - House Salad (V) - Buttered mash (D,V) - Fine beans & almonds (D,N,V) - New potatoes (D,V) | All £5

Desserts

Egg custard tart, rhubarb compote, ginger crumb (D,E,G,V)

Pinapple upside down cake, coconut rum caramel, coconut ice cream (D,E,G,SY)

Cheddar, biscuits & chutney (D,G,M,S)

May not be used in conjunction with any other promotion or offer.

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 10% will be added to your table. All prices include VAT.

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY,
E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS,
P - PEANUTS,
S - SULPHITES, SS - SESAME, SY - SOY,
V - VEGETARIAN, VG - VEGAN)