# Lunch Menu

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| Cauliflower soup, Northants blue focaccia | £8 |
| Potted artichoke, chilli mayonnaise, poppyseed cracker | £8 |
| Seared pigeon breast, onion rings, bubble and squeak | £8.50 |

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| NVB beer battered haddock fillet, homemade mushy peas, hand-cut chips, tartar sauce | £14 |
| Steamed mussels in a smoked bacon, mushroom and garlic cream, hand-cut chips. focaccia | £13.50 |
| Beetroot Risotto, carrot ribbons, turned courgettes, crisps | £13 |
| Lentil and aubergine curry, basmati rice, onion bhaji | £13.50 |
| Northamptonshire ploughman's, home-made bread | £15 |
| Locally made sausages, champ, vegetables, onion gravy | £14 |
| Willow and Brook Seafood Sharing Platter, new potatoes, tartar sauce | £25 |

*Sides*

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| Chips, Cheesy chips, Onion rings, Salad. | £3.50 |

*Sandwiches made with Kings Cliffe Bakery seeded or white bread.*

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| Mature cheddar and red onion chutney. | Home sugar roasted ham & wholegrain mustard. |
| King prawn, marie rose sauce. | Avocado and melted goats cheese. |
| Roasted beef, horseradish mayonnaise. | Smoked salmon, cream cheese, apple. |

*All served with chips, side salad and coleslaw* £9 or Soup and a Sandwich £11

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| Blackberry tart, blackberry coulis, caramelised pear ice-cream | £8 |
| Tea flavoured crème brûlée, homemade Viennese whirl | £8 |
| Sticky toffee pudding, butterscotch sauce, pumpkin and cinnamon ice-cream | £8 |
| Selection of homemade ice-creams, apricot granola, fruit coulis | £8 |

Caramelised pear, milk, vanilla, chocolate, lemon, pumpkin and cinnamon

Please inform your server of any dietary requirements prior to ordering.