



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,S)

Breaded whitebait, lemon mayonnaise, fried parsley (D,E,F,G)

MAINS

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

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

Wild mushroom and pea vol-au-vent, minted new potatoes (D,E,G)

Sides - Skin on fries (V) - Creamed garlic mushrooms (D,V) - House salad (V) - Honey roast carrots (D,V) - French peas (D,N) - Minted new potatoes (D) - Buttered mash (D,V) - Mac 'n' cheese (D,E,G) | All £5

DESSERTS

Treacle tart, vanilla ice cream (D,E,G,V)

Rhubarb cheesecake, vanilla ice cream (D,E,G)

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

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)