



LUNCH MENU

LUNCH AVAILABLE FROM 11AM TO 2.30PM

HOT MINI LOAF 15.5

Stuffed With Sundried Tomato Cream Cheese, Spring Onions & Cheddar
V option available.

SMOKED CHICKEN & MUSHROOM PANKO CRUMBED CROQUETTES 23

Resting on Raspberry Vinaigrette Dressed Mesclun Leaves & Topped with Crisp Bacon Shards

TWICE BAKED CHEESE SOUFFLÉ 21

Presented with a Parmesan Wafer, Roasted Red Pepper & Tomato Coulis,
a Petite Salad & Warm Toasted Flute
V. GF option available.

CORN & BLACK BEAN FRITTERS 23

Topped with Handcrafted Tomato & Coriander Salsa, Creamy Guacamole & Sour Cream with a
Salad Garnish
V. GF option available. DF option available.

HOT SMOKED SALMON & CREAMY POTATO DAUPHINOISE 29

with Baby Spinach Leaves, a Soft Poached Free Range Egg & Hollandaise Sauce
GF option available.

GRILLED HALLOUMI, STREAKY BACON & ROASTED TOMATOES 23

Presented on Light Crisp & Buttery Pastry Wedges with a Mild Chilli Honey Drizzle & Served with a
Side Salad
GF bread option available.

SEASONAL SALAD OF THE DAY 21

Created in the Berryfields Kitchen using Fresh & Local Seasonal Ingredients
GF option available. DF option available. V option available.

PECAN CRUSTED LAMB BACKSTRAP 29

With a Spinach, Kumara & Feta Stuffed Field Mushroom,
Salad Greens, Basil Pesto & Vine Tomatoes
GF. DF option available.

FLUFFY YORKSHIRE PUDDING 25

Filled with Slow Cooked Beef and Roasted Potato in a Rich Red Wine Gravy
Beside a Garden Pea Smash with a side of Red Wine Jus

BARBEQUE & COLA GLAZED CHICKEN TENDERLOIN OPEN BURGER 25

Served on a Warm Brioche Roll with Swiss Cheese, Garden Greens, Smoked Garlic Mayonnaise &
Golden Onion Rings
GF option available DF option available.

