



LUNCH MENU

SERVED MONDAY - SATURDAY 12-4

2 COURSES 19.00 | 3 COURSES 25.00

STARTERS

- BAKED GARLIC MUSHROOMS WITH A HERB CRUMB AND CRUSTY BREAD
8.50
- CHICKEN LIVER PATE WITH RED ONION MARMALADE, CROUTES AND SALAD
7.95
- HALF RACK BBQ GLAZED RIBS WITH APPLE SLAW
9.50 SURCHARGE + £1
- BAKED CORNISH BRIE WITH GARLIC AND ROSEMARY, TRUFFLE HONEY AND
CRUSTY BREAD
9.50 SURCHARGE + £1
- PAN SEARED KING SCALLOPS WITH BLACK PUDDING, CHILLI AND APPLE
13.95 SURCHARGE + 4.95

MAINS

- MOZZARELLA AND TOMATO FOCACCIA PIZZA SERVED WITH ROCKET AND
PARMESAN SHAVINGS
12.95
- KING PRAWN, CHORIZO AND TOMATO RIGATONI WITH PARMESAN SHAVINGS AND
CRUSTY BREAD
12.95
- BEEF RUMP CIABATTA WITH ROCKET, HORSERADISH, ONION MARMALADE AND
FRIES
13.50
- BATTERED HADDOCK CIABATTA WITH TARTARE SAUCE AND FRIES
12.50
- BEEF AND GUINNESS SUET PUDDING WITH BRAISED RED CABBAGE, MASH AND
GRAVY
12.95
- BBQ SHIN OF BEEF ON CRUSTY BREAD WITH GOUDA CHEESE AND FRIES
12.95

DESSERTS

- JAM ROLY POLY, STEAMED SUET ROLL WITH HOMEMADE RASPBERRY JAM AND PROPER
CUSTARD
7.50
- STICKY TOFFEE PUDDING WITH TOFFEE SAUCE AND PROPER CUSTARD
7.50
- PINA COLADA PANNA COTTA WITH FRESH PINEAPPLE AND HOMEMADE COCONUT ICE CREAM
7.50
- PEANUT BUTTER CHEESECAKE WITH CHOCOLATE MOUSSE AND PEANUT BUTTER ICE
CREAM
7.50

PLEASE INFORM US OF ANY FOOD ALLERGIES / INTOLERANCES BEFORE ORDERING AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU
WHILST WE MAINTAIN EXCELLENT ALLERGEN PRACTICES, DUE TO THE WIDE RANGE OF INGREDIENTS USED IN OUR SMALL AND BUSY KITCHEN, FOODS MAY STILL BE AT RISK FROM CROSS
CONTAMINATION