

LUNCH MENU

SERVED MONDAY - SATURDAY 12-4PM

2 COURSES - 18 | 3 COURSES - 24

NOT AVAILABLE ON BANK HOLIDAYS

STARTERS

SOUTHERN FRIED KING PRAWNS - 10 SURCHARGE + 1
WITH SOUR CREAM AND CHIVE DIP

THAI CHICKEN NOODLE SOUP - 8
WITH SPICY THAI CRACKERS

CHICKEN LIVER PATE - 8
WITH RED ONION MARMALADE, CROUTES AND SALAD

BAO BUNS - 9

KOREAN BBQ PORK BELLY, CUCUMBER KIMCHI WITH CHILLI, LIME & CORIANDER

BAKED GARLIC MUSHROOMS - 8
WITH A HERB CRUMB AND CRUSTY BREAD

BAKED BRIE - 9

HOT HONEY, PECANS & CRUSTY BREAD

MAINS

STEAK CIABATTA - 14 | SURCHARGE + 1
WITH FRIED ONIONS, MUSHROOMS AND FRIES
ADD PEPPERCORN SAUCE FOR - 3

HALLOUMI BURGER - 13
WITH LETTUCE, ONION, CHILLI JAM AND FRIES | ADD BACON - 1

HOMEMADE SAUSAGE CIABATTA - 12
WITH STILTON, RED ONION MARMALADE AND FRIES

LUNCH FISH AND CHIPS - 12
WITH MUSHY PEAS AND TARTARE SAUCE

BUTTER BASTED TURKEY CIABATTA - 14 | SURCHARGE + 1
WITH SAGE AND ONION STUFFING, PIG IN A BLANKET, CRANBERRY SAUCE,
FRIES AND GRAVY | ADD BRIE FOR - 1

HOMEMADE SAUSAGES & MASH - 13
WITH STEM BROCCOLI AND RED ONION MARMALADE GRAVY

DESSERTS

STICKY TOFFEE CHOCOLATE PUDDING - 8
WITH CHOCOLATE TOFFEE SAUCE AND PROPER CUSTARD

JAM ROLY POLY - 8
STEAMED SUET ROLL WITH RASPBERRY JAM AND PROPER CUSTARD

WHITE CHOCOLATE AND PASSION FRUIT CHEESECAKE - 8
SERVED WITH STEM GINGER ICE CREAM

TRADITIONAL CHRISTMAS PUDDING - 8
WITH BRANDY SAUCE

FESTIVE CRUMBLE TART - 8
HOMEMADE BRANDY SOAKED MINCEMEAT, BAILEY'S CLOTTED CREAM AND GRATED
NUTMEG