LUNCH MENU

AA Rosette award for culinary excellence 2026

SERVED MONDAY - SATURDAY 12-4PM

2 COURSES - 19 | 3 COURSES - 25

NOT AVAILABLE ON BANK HOLIDAYS

STARTERS

CRISPY PORK BELLY - 11 (GFO)
BURY BLACK PUDDING, BURNT APPLE PURÉE, POMMERY JUS

ROAST CAULIFLOWER SOUP - 9 (V) (GFO)
BEER SOURDOUGH, MARMITE BUTTER

PRAWN & CRAYFISH TOAST - 11
PICKLES, WASABI MAYO, ASIAN DRESSING

WHIPPED CHICKEN LIVER PARFAIT - 9
PICKLED WALNUT GEL, TOASTED WALNUT, WATERCRESS, SABLE BISCUIT

MAINS

STEAK FRITES - 18 (GF) SURCHARGE + 3
8OZ PRIME RUMP, FRIES, PEPPERCORN SAUCE

TURKEY SOURDOUGH SANDWICH - 15 (GFO)
PIG IN BLANKET, SAGE & ONION STUFFING, CRANBERRY SAUCE, FRIES, GRAVY
ADD BRIE + 1

STICKY KOREAN BBQ FRIED CHICKEN - 15
KIMCHI CUCUMBER, STICKY RICE

TURKEY, HAM & LEEK PIE - 15
SHORT CRUST PLATE PIE, CRUSHED PEAS, MASH, TURKEY GRAVY

BEER BATTERED FISH & CHIPS - 15 (GF)
TRIPLE COOKED CHIPS, MUSHY GARDEN PEAS, TARTAR SAUCE
ADD CHIP SHOP UPGRADE + 3
BATTERED SAUSAGE + CURRY SAUCE + BEER SOURDOUGH

CUMBERLAND SAUSAGE & MASH - 15 (GF)
HOMEMADE SAUSAGES, STEM BROCCOLI, CRISPY ONIONS, ALE & ONION GRAVY

DESSERTS

TRADITIONAL TIRAMISU - 8 (V)
ESPRESSO LIQUEUR SOAKED SAVOIARDI SPONGE, MASCARPONE CREAM, CHOCOLATE SHAVINGS, COCOA DUSTING

FESTIVE STICKY TOFFEE PUDDING - 8 (V)
BAILEY'S CRÈME ANGLAISE

JAM ROLY POLY - 8 (V)
STEAMED SUET ROLL, RASPBERRY JAM, VELVETY MADAGASCAN VANILLA CUSTARD

3 SCOOP ICE CREAM SELECTION - 8 (V) (GFO)
HOMEMADE ICE CREAM, PLEASE ASK FOR TODAYS FLAVOURS, SERVED WITH TOFFEE SAUCE, SHORTBREAD SABLE

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.