

LUNCH MENU

SERVED MONDAY - SATURDAY 12-4

2 COURSES 17.50 | 3 COURSES 23.50

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

BRUSCHETTA

SERVED ON TOASTED SOURDOUGH WITH ROCKET, BURRATA, SUN RIPENED TOMATOES,
BASIL PESTO AND AGED BALSAMIC
8,50

HOT HONEY CRISPY BELLY PORK WITH CRUSHED CASHEWS, CORIANDER AND LIME 8.50

KING PRAWNS PILPIL WITH CRUSTY BREAD 9.50 SURCHARGE + £1

MAINS

MOZZARELLA AND TOMATO FOCACCIA PIZZA SERVED WITH ROCKET AND PARMESAN SHAVINGS

11.95

KING PRAWN, CHORIZO AND TOMATO RIGATONI WITH PARMESAN SHAVINGS AND CRUSTY
BREAD
11.95

PASTRAMI SOURDOUGH SANDWICH WITH GOUDA CHEESE, ROCKET, GHERKIN, MUSTARD MAYO AND FRIES

11.50

LUNCH FISH AND CHIPS WITH MUSHY PEAS AND TARTARE SAUCE 11.50

OPEN SMOKED SALMON AND PRAWN SOURDOUGH SANDWICH WITH SALAD. DILL MAYO AND BOILED EGG

11.95

CHICKEN AND CHORIZO SOURDOUGH SANDWICH WITH MOZZARELLA. BASIL PESTO. SUN RIPENED TOMATOES AND FRIES

11.50

DESSERTS

STICKY TOFFEE PUDDING WITH CARAMELISED BANANA TOFFEE SAUCE AND BANANA ICE CREAM 7.50

EATON MESS SUNDAE WITH FRESH STRAWBERRIES, WHIPPED CREAM, CRUSHED MERINGUE, STRAWBERRIES AND CREAM ICE CREAM

6.95
MINT CHOC CHIP SUNDAE WITH MINT AERO CHUNKS AND CHOCOLATE SAUCE
6.95

CUSTARD TART WITH RHUBARB SYRUP AND FRESHLY GRATED NUTMEG $7.50\,$

PLEASE INFORM US OF ANY FOOD ALLERGES / 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.