



# 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

SALT & CHILLI CHICKEN WINGS WITH WASABI AND SOY DIP  
7.50

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

HALLOUMI AND POMEGRANATE SALAD WITH CUCUMBER, ONION AND POMEGRANATE  
MOLASSES  
8.50

TANDOORI KING PRAWNS WITH RAITA, CHILLI AND CORIANDER  
9.50 SURCHARGE + £1

## MAINS

BURRATA AND PROSCIUTTO SALAD WITH OLIVES, SUNBLUSH TOMATO, ROCKET, AGED  
BALSAMIC AND CRUSTY BREAD  
11.95

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

STEAK CIABATTA WITH ROCKET, FRIED ONIONS, TRUFFLE MAYO, TOMATO CHUTNEY AND  
FRIES  
13.50 SURCHARGE + £1.50

LUNCH FISH AND CHIPS WITH MUSHY PEAS AND TARTARE SAUCE  
11.50

OPEN SMOKED SALMON AND PRAWN CIABATTA WITH SALAD, DILL MAYO, BOILED EGG  
AND FRIES  
11.95

CHICKEN AND CHORIZO CIABATTA 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

ETON MESS SUNDAE WITH FRESH STRAWBERRIES, WHIPPED CREAM, CRUSHED  
MERINGUE, STRAWBERRIES AND CREAM ICE CREAM  
6.95

DARK CHOCOLATE AND COFFEE PUDDING WITH VANILLA CREAM, RASPBERRIES AND BISCOTTI  
7.50

CUSTARD TART WITH RHUBARB SYRUP AND FRESHLY GRATED NUTMEG  
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.