



LUNCH MENU

SERVED MONDAY - SATURDAY 12-4

2 COURSES 18.00 | 3 COURSES 25.00

STARTERS

- BAKED GARLIC MUSHROOMS WITH A HERB CRUMB AND CRUSTY BREAD
7.95
- CHICKEN LIVER PATE WITH RED ONION MARMALADE, CROUTES AND SALAD
7.50
- CIDER AND BACON STEAMED MUSSELS WITH CRUSTY BREAD
8.95
- BAKED FRENCH BRIE WITH GARLIC AND ROSEMARY, TRUFFLE HONEY AND
CRUSTY BREAD
8.50
- PAN SEARED KING SCALLOPS WITH HAM HOCK FRITTER AND PEA PURÉE
13.50 SURCHGE + 4.50

MAINS

- MOZZARELLA AND TOMATO FOCACCIA PIZZA SERVED WITH ROCKET AND
PARMESAN SHAVINGS
12.50
- HOMEMADE SAUSAGE CIABATTA, WITH RED ONION MARMALADE, BLUE CHEESE
AND FRIES
11.95
- SIRLOIN STEAK CIABATTA WITH SAUTEED MUSHROOMS & ONIONS AND FRIES
12.50
- BATTERED HADDOCK CIABATTA WITH TARTARE SAUCE AND FRIES
11.50
- BEEF AND GUINNESS SUET PUDDING WITH BRAISED RED CABBAGE, MASH AND
GRAVY
12.50
- BBQ SHIN OF BEEF ON CRUSTY BREAD WITH RACLETTE CHEESE AND FRIES
12.50

DESSERTS

- JAM ROLY POLY, STEAMED SUET ROLL WITH HOMEMADE RASPBERRY JAM AND PROPER
CUSTARD
6.95
- STICKY TOFFEE PUDDING WITH TOFFEE SAUCE AND PROPER CUSTARD
6.95
- LEMON CRÈME BRÛLÉE SERVED WITH A RASPBERRY AND WHITE CHOCOLATE COOKIE
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.