

LUNCH MENU

AVAILABLE MONDAY – SATURDAY 12PM – 5PM

1 COURSE 12.50 | 2 COURSE 17.50 | 3 COURSE 22.50

STARTERS

SMOKED SALMON

Goats cheese mousse, beetroot, orange & pink peppercorn dressing

TOMATO AND MOZZARELLA SALAD V/N

Basil pesto, rocket

CASHEW & SMOKED TOFU CROQUETTE VE

Chickpea puree, spring onion, sesame oil

FRENCH ONION SOUP

Cheddar croute, poached hens egg

CHICKEN LIVER PARFAIT

Red onion & orange compote, bacon crumb, sourdough toast

MAINS

FLAT IRON STEAK & CHIPS

(£2.50 supplement)

ADD A SAUCE FOR £2.00: GREEN
PEPPERCORN | BEARNAISE
YORKSHIRE BLUE CHEESE | RED WINE
JUS | SALSA VERDE VE

BEEF BURGER & FRIES

Cheese, pickle, brioche bun

CREAMY BASIL PESTO CALAMARATA V

Sun-dried tomato, spinach, feta cheese

FISH & CHIPS

Crushed peas, tartare sauce, lemon

CHARGRILLED LEMON & GARLIC CHICKEN THIGHS

Pancetta, pea & mint risotto

TOMATO AND MOZZARELLA PIZZA V

Shallots, basil

EXTRA TOPPINGS £2.00 EACH:
CHICKEN | SERRANO HAM | BACON
ANCHOVIES | PRAWNS

EXTRA TOPPINGS £1.50 EACH:
SUNDRIED TOMATOES V | SPINACH V
ARTICHOKE V | PEPPERS V | MUSHROOMS V

SIDES

all £3.00 supplement

HAND CUT CHIPS V | TOMATO, RED ONION & AVOCADO SALAD VE |
CHANNTONAY CARROTS V | ROCKET, GRANA PADANO & PINE NUT SALAD V |
SEASONAL GREENS V | CHESTNUT MUSHROOMS V | SMOKED CREAMY MASH V

DESSERTS

DARK CHOCOLATE BROWNIE V

Caramel popcorn, dulce de leche, hazelnut & tonka bean ice cream

CRÈME BRÛLÉE V

Mini brioche doughnut

ICE CREAM V/VE

Please ask your server for today's selection

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have allergies or require information on ingredients in our dishes. Some dishes may include unpasteurised cheese.

All prices inclusive of VAT. There is a discretionary 10% service charge.

V – VEGETARIAN | VE – VEGAN | N – CONTAINS NUTS