

## - LUNCH MENU -

### - LIGHT LUNCHES -

#### HAM, EGG AND CHIPS <sup>(GF)</sup>

Honey and Dijon glazed ham with butter-fried eggs, home-cut chips and a salad garnish

£12.00

#### BUBBLE AND SQUEAK <sup>(V)(GF)</sup>

topped with two butter-fried eggs and a rocket salad

£9.00

#### SPINACH AND RICOTTA CANNELLONI <sup>(V)</sup>

served with salad and garlic bread

£10

#### SCAMPI, CHIPS AND PEAS

served with a lemon wedge

£10

### HOT DRINK AND MINI DESSERT FOR ONLY £6

Too full for a dessert but fancy a coffee here is the perfect solution. Order a smaller portion of any dessert and choose a hot drink from the list below.

AMERICANO	£1.80   £2.10
LATTE	£2.55
CAPPUCCINO	£2.75
TEA	£1.60
HOT CHOCOLATE	£2.90
with cream and marshmallows	

### - BAGUETTES OR WRAPS -

On white or malted wheat baguette, beetroot or pumpkin wrap.

CHEDDAR & RED ONION CHUTNEY <sup>(V)</sup> £6.50

BRIE & CRANBERRY <sup>(V)</sup> £6.50

(ADD BACON) £1.00

CHICKEN & BACON CLUB £7.00

with lettuce, tomato, cheddar cheese & mayo

HAM & WHOLEGRAIN MUSTARD £7.00

with salad

CARROT, CUMIN & CORIANDER  
ROSTI <sup>(VG)</sup> £7.00

with hummus & salad

MACKEREL FISH FINGER £7.00

with tartare sauce & rocket

SMOKED SALMON £7.50

with dill & lemon cream cheese & rocket

Served with home-cut chips and salad garnish.

### Head Chef: George Reynolds

V - Vegetarian | VG - Vegan | GF - Gluten Free

DF - Dairy Free | N - Contains Nuts

All our food is prepared in a kitchen where Nuts and Cereals containing Gluten and other allergens are present. If you have a food allergy, please let us know. Fish may still contain small bones.

- LUNCH MENU -

- PLATTERS -

(Available Monday - Saturday)

- FISH PLATTER** - Smoked peppered mackerel, crayfish cocktail, smoked salmon, pickled white anchovies, mackerel goujons, dressed watercress, homemade tartare sauce and toasted Hungarian rye bread £10 | £16
- MEAT PLATTER** - Bresaola, Parma ham, Milano salami, marinated pitted olives, sundried tomatoes, buffalo mozzarella, rocket salad, toasted rosemary focaccia, balsamic vinegar and olive oil dip £11 | £17
- VEGAN PLATTER** - Carrot, cumin and coriander rosti, Pico de Gallo, zesty hummus, butternut squash and quinoa salad, sweet potato wedges and flat bread £8 | £13

- SUNDAY LUNCH -

All served with roast potatoes, carrots & parsnips, broccoli & cauliflower cheese, braised red cabbage, Yorkshire pudding and gravy

**HONEY GLAZED GAMMON**

served with wholegrain mustard

£12

**LEG OF LAMB**

served with mint sauce

£13

**VEGAN RED LENTIL, SUN DRIED TOMATO NUT ROAST <sup>(VG)</sup>**

served with roast potatoes, carrots, parsnips, broccoli, cauliflower and braised red cabbage.

£11

**ROAST SIRLOIN OF BEEF**

served with horseradish sauce

£14

**LEMON & THYME ROASTED CHICKEN BREAST**

served with sage & onion stuffing

£12

**RED LENTIL, SUN DRIED <sup>(V)</sup> TOMATO NUT ROAST**

served with roast potatoes, carrots, parsnips, cauliflower and broccoli cheese and braised red cabbage.

£11