

Lunch Menu

Starters

Today's Soup, Warm Ciabatta (v,gfo) £6.50

Spicy Crab Cakes, Mango Puree (gf) £7.50

Chicken, Black Pudding & Apricot Terrine, Red Onion Marmalade, Toast (gfo) £7

Gladstone Scotch Egg, Piccalilli £7

Moroccan Vegetable Salad, Turmeric Tempura Feta (v,gf) £6.50

Mains

Chicken, Leek & Pancetta Shortcrust Pie, Mash, Fine Beans, Gravy £12

Pulled Ham Hock, Free Range Eggs, Chips (gf) £11 (£8 smaller portion)

Beer Battered Cod, Chips, Peas, Tartare Sauce (gfo) £12 (£9 smaller portion)

Wholetail Scampi, Chips, Peas, Tartare Sauce £10 (£8 smaller portion)

Mushroom, Leek and Cheddar Tart, Chips, Salad (v) £11

Thai Green Curry (Chicken or Vegetarian), Jasmine Rice (gf) £11

Rump Steak (8oz*/16oz*), Chips, Mushrooms, Vine Tomatoes £12/£20

add pepper or stilton sauce £2.50

Beef Burger with Pulled Pork & Melted Cheese, Chips, Onion Rings £13

Spicy Veggie Burger, Melted Cheese, Mushrooms, Chips, Onion Rings (v) £12

Sweet Chilli Chicken & Bacon Salad (gfo) £11

Grilled Halloumi Salad (v,gfo) £11

Breaded Goats Cheese Salad (v,gf) £11

Ciabattas (served with mixed leaves and coleslaw)

Steak, Stilton and Mushroom £7.50 / Brie and Bacon £6.50

Halloumi, Spinach & Roast Pepper (v) £6.50 / Pulled Pork & Melted Cheese £6.50

Sides

Chips £2.50 / French Fries £2.50 / Sweet Potato Wedges £3 / Side Salad £3.50

Onion Rings £3 / Garlic Ciabatta £3

Desserts

Warm Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce (gf) £6.50

Trio of Creme Brûlée (gf) £6.50

Chocolate Fondant, Vanilla Ice Cream (allow a little extra time) £6.50

Treacle Tart, Clotted Cream £6.50

Sticky Toffe Pudding,

*approximate weight before cooking. (gf) gluten free. (gfo) gluten free option. Please inform your server of any dietary requirements.