LUNCH

MENU

MONDAY TO FRIDAY 12PM-4PM

1 COURSE £15.95 2 COURSE £19.95 3 COURSE £23.95

STARTERS

SOUP OF THE DAY (NGA)
Freshly made soup served with toasted bloomer and butter

BLACK PUDDING & PEPPERCORN
Crispy black pudding, fried hens egg, peppercorn sauce and bacon crumb

MOZZARELLA STICKS (V)
Tossed in hot honey, with tomato and chilli sauce

ROASTED VEGETABLE BRUSCHETTA (VG)
With charred leeks and toasted almonds

HOMEMADE HAM HOCK TERRINE (NGA)
With fresh rocket, piccalilli and toasted bloomer

DESSERTS

STICKY TOFFEE PUDDING
Served with custard or ice cream

HOMEMADE CHOCOLATE BROWNIE
Served with ice cream and chocolate soil

APPLE CRUMBLE
Served with custard or pouring cream

SELECTION OF ICE CREAM
3 scoops of your choice

(NG) Non Gluten Containing (NGA) Non Gluten Available
(VG) Vegan (V) Vegetarian

MAINS

BEER BATTERED HADDOCK (NGA)
Freshly battered haddock, hand cut chips, proper mushy peas and tartar sauce

CUMBERLAND SAUSAGE RING
Served with creamy mashed potato, garden peas and rich onion gravy

BEEF RAGU TAGLIATELLE
Slow braised beef ragu with tagliatelle and garlic bread

CHICKEN & MUSHROOM STEW
Slow cooked stew served with herb dumplings and crusty bloomer

BALTI CURRY (NGA) (VGA)
Choose from marinated chicken or mixed vegetable - served with fragrant rice, and naan bread

SOMETHING ON THE SIDE??

BEER BATTERED ONION RINGS (V)	£3.5
SEASONAL VEGETABLES (V, NG)	£4
GARLIC CIABATTA (V)	£6
CHEESY GARLIC CIABATTA (V)	£6.5