



Lunch Menu

Light Bites

(All £4.95)

Freshly Baked Bread – Bread baked daily in house with a yeast emulsion, basil oil & butter V VEO

Marinated Mixed Olives & Pickles – Olives marinated in garlic, herbs, chilli & citrus & home pickled vegetables VE
GF

Homemade Spiced Nachos – with salsa, humus & sour cream GFO V VEO

Freshly Made Soup – served with Focaccia bread & butter. Please, ask for today's choice VEO GFO

Prawn cocktail – Classic prawn cocktail with, leaf salad, Marie Rose sauce & fresh bread GFO - + £2.00

Mains

8oz Pulled pork burger – 4oz beef patty, topped with pulled pork, cheddar & crispy onions. Served in a brioche bun & Chips GFO - £16.95

8oz Brisket Burger – Hand pressed beef patty with pulled beef brisket, stilton & red onion marmalade, pickles. In a brioche bun with triple cooked chips GFO - £18.25

Smashed avocado & chilli – Served on warm garlic focaccia with a poached egg and micro-coriander & salad V VEO - £12.95

Prawn Bruschetta – served on toasted focaccia with a tomato mayonnaise. Topped with smoked salmon GFO - £12.95

Mediterranean vegetable Stromboli – a folded pizza filled with a ratatouille, heritage tomatoes & Mozzarella. Served with coleslaw, Salad & Chips V VEO - £15.75

10oz Rump Steak - Steaks are cooked to your preference and are served with; hand cut triple cooked chips, roasted vine tomatoes & portobello mushroom GF - £20.45

Beer Battered Fish – deep fried & served with tartare sauce, peas & triple cooked chips - £16.95

Pie of the Day – with mash/chips, vegetables & gravy - £15.95

Crispy Katsu Chicken Burger – with salad, slaw & chips - £15.95

Wild Mushroom & Carrot Linguine – in a white wine cream sauce topped with toasted walnuts & Parmesan.
Served with garlic focaccia V - £16.75

Sharing Boards

Ploughmans board – stilton, brie & cheddar served with chutney & pickles and bread V GFO

Anti-pasti board – Italian meats, cheeses, vegetables, olives & dips. Served with a garlic flat bread
GFO

Baked Camembert – with pickles, breads, vegetables & dips

All - £16.95 each

Add chips/fries - £4.75 pp

Desserts

All – 7.95

Sticky toffee pudding – warm date pudding topped with toffee sauce and custard & a biscuit crumb V

Vanilla Crème brulee – with shortbread GFO/V

Apple Pie Sundae – puff pastry crumb & cinnamon spiced apple compote served with ice cream & whipped cream.
V/GFO

Rhubarb & Custard Cheesecake – Baked cheesecake served with rhubarb puree, piped custard & candied
rhubarb V

Cheese Board – Served with homemade chutneys & pickles. And assorted crackers - £9.95

GF – Gluten Free / GFO – Gluten Free option / V – Vegetarian / VEO – Vegan Option

Where possible ingredients have been locally sourced and are homemade.

All dishes are cooked to order so please be patient.

See Blackboard for daily specials.