



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

Classic Pub Style Scotch 'Quails' Egg – with a sweet piccalilli & giant pork scratchings
+ £3.00

Tiger Prawn & Smoked Salmon Salad – with avocado, lemon segments & a spiced tomato sauce GFO
- + £3.00

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 - £10.95

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, baby spinach & Mozzarella. Served with coleslaw, Salad & Chips V VEO - £16.75

Be Rump Steak - Steaks are cooked to your preference and are served with; hand cut triple cooked chips, roasted vine tomatoes & portobello mushroom GF - £18.95

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

Beer Braised Beef Short Rib - with stilton mash, green beans, chantey carrots & a rich jus GF - £21.50

Sharing Boards

Spanish Tapas' Board - 'Patatas Bravas', wild mushroom & 'Manchego' toast, Garlic Tiger Prawns & 'Padron' pepper & 'Chorizo' skewers GFO VO

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

Baked Camembert - with pickles, breads, vegetables & dips

All - £14.95 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

Warm Crumble - served with either clotted cream, custard or vanilla ice cream - please, ask your server for today's flavour V

Winter Berry 'Pannacotta' - served with fresh & freeze-dried berries, a mascarpone cream & shortbread GF

Baked Chocolate Orange Cheesecake - with chocolate sauce & candied oranges

Cheese Board - Served with homemade chutneys & pickles. And assorted crackers V/GFO - +£2.95

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