

LUNCH MENU

STARTERS

CHEF'S SIGNATURE - BLACK PUDDING AND GOAT'S CHEESE BON BONS
With apple sauce

CHICKEN LIVER PATE
With apple and cider chutney and toasted ciabatta

PEA AND MINT SOUP
With vegan cheddar croutons and sourdough bread (Ve)

MAIN COURSES

BEER-BATTERED FISH
With chunky-cut chips, mushy peas and tartare sauce

CLASSIC 100% BRITISH BEEF BBQ RANCH BURGER
With chunky-cut chips, onion rings, crispy bacon and BBQ sauce

SUPER FOOD SALAD
With quinoa, avocado, kale, roasted butternut squash and beetroot, pumpkin seeds, walnut, orange & grain mustard dressing (V)
Add chicken / salmon / halloumi

CHEF'S SIGNATURE - CHICKEN BREAST STUFFED WITH BRIE AND SUNBLUSH TOMATOES
With garlic and rosemary roasted potatoes, chorizo, vegetables and chive cream sauce

DESSERTS

ETON MESS
With crushed meringue, strawberries, raspberries and cream

LEMON POSSET
With berry compote and shortbread

BRITISH CHEESE SELECTION
With cheddar, brie and stilton, cheese biscuits, celery and grapes
Supplement £5

*If you suffer from a food allergy or food intolerance, please let us know before ordering. Allergen information listing the allergenic ingredients used in our menu is available via the QR code on the menu or via a member of the team. **Please note that our kitchen and food service areas are not nut free or allergen free environments.** All weights are approximate prior to cooking.*

(V) – Vegetarian (Ve) – Vegan

Scan the QR code below for information on allergens:

