

# Lunch Menu

Two Courses £17.00 Three Courses £22.00



A la carte menu also available...

## Starters

- Deep Fried Squid** - Sriracha mayo - GF
- White Onion, Potato & Garlic Soup** - Croutons
- Chorizo & White Fish Skewer** - Spiced lentil dressing - GF
- Pork Shoulder Rilette** - Cornichons & toast
- Rarebit on Focaccia** - Chive oil & watercress
- Glazed Goats Cheese Salad** - Beetroot & walnut salad - GF
- Roasted New Potatoes** - Brie & hot honey n'duja - GF

## Mains

- Roasted Pork Meatballs** - Marinara sauce, basil, pecorino & linguine
- Posh Ham, Egg & Chips** - Fried hen's egg, hand cut chips - GF
- Homemade Fishcake & Fries** - Creamed spinach & peas
- Pork Loin Steak** - Mushroom, shallot, bacon lardons & new potato fricassee - GF
- Salt Aged Beef Burger** - Cheddar cheese, gem, relish, fries & salad
- Chickpea Madras** - Rice, flatbread - GF
- Margherita Pizza** - Mozzarella & Napoli
- Impeccable Pizza** - Mozzarella, Napoli, chorizo, prosciutto & N'duja

Supplement will apply to dishes below

- 10oz Flat Iron Steak Frites** - Garlic butter & watercress - GF  
£10 Supplement
- Fish & Chips** - Mushy peas, lemon & tartare sauce -GF  
£4 Supplement
- Mature Cheddar Soufflé** - Spring onion & brie cream, fries & salad £4 Supplement
- Breaded Chicken Caesar Salad** - Croutons, caesar dressing & parmesan - GF - £4 Supplement

## Cocktails

£8.95 each or Two for £12

- Smirnoff Espresso Martini
- Captain Morgan's Strawberry Daiquiri
- Gordon's Pink Martini
- Smirnoff Passion Fruit Martini

Wine of the Week - £25 -

## Side Dishes

- £4 -

- Hand Cut Chips**
- Rocket, Tomato & Parmesan Salad**
- Honey & Garlic Broccoli**
- Buttered New Potatoes**
- Onion Rings**

## Desserts

- Affogato** - Amaretti biscuits
- Ice Cream** - Choose from our daily selection
- Rhubarb & Lemon Posset** - White chocolate soil - GF
- Cheeseboard** - Crackers & chutney - £3 Supplement
- Sticky Toffee** - Vanilla ice cream

If you suffer from a food allergy or intolerance, please let your server know upon placing your order and they will be able to advise you what allergens menu items contain. As we use many ingredients and shared equipment, we are unable to guarantee that our food is FULLY allergen free due to the risk of cross-contact. Our vegan food is prepared using a vegan recipe but is not suitable for those with milk or egg allergies.