



Lunch Menu

Starters

Mixed olives- sun-blushed tomatoes **£3.95 (ve)***

Padron Peppers - Maldon sea salt **£4.50 (ve)***

Red Pepper hummus - crudités, sun blushed tomatoes, flat bread **£4.95 (v)***

Soup of the Day – flavoured bread, salted butter **(v) (ve on request) £5.95***

Baked Camembert – honey, toasted focaccia, crudités **(v) £7.95***

Creamed Garlic Wild Mushrooms – toasted sourdough, spinach, fried egg **(v) £7.95**

Chilli and Garlic King Prawns – mixed vegetables, chilli and garlic butter emulsion, red pepper salsa, olive oil croute, **£7.95***

Smoked Haddock Kedgeree – black pepper crème fraiche, poached hen's egg **£7.95**

Nasi Goreng – Basmati rice, chilli, spring onion, peppers, pak choi, pickled ginger and chilli shredded omelette*
Chicken £7.25 Prawn £7.95 Halloumi (v) £7.25 Tofu £7.25 (v) vegan on request

We only use Sapling Home Farm free range eggs. * Weights are approximate before cooking. If you have any specific dietary requirements, please let us know – we will always do our absolute best to assist.

Most of our guests like to leave a small tip for the team but with contactless payment becoming the norm, this is becoming harder for guests to do so, therefore we have taken the step to add a discretionary 10% service charge to your bill which goes directly to the team. Of course, if you prefer not to leave a tip then no problem, we will remove it with no questions asked.

Mains

8oz Fillet/ 16oz Chateaubriand – hand cut chips, slow roasted tomatoes, sautéed mushrooms, onion rings, choice of sauce **£28.95 / £52.95** (subject to availability, serves two)*
Peppercorn / Blue cheese / Béarnaise / Red wine Jus / Mushroom

Sweet Potato, Pine nut & Thyme Wellington – shallot puree, tenderstem broccoli **£14.95 (ve)**

7oz / 14oz Gammon Steak – hand cut chips, fried hens egg, charred pineapple, slow roasted tomato, mixed leaf **£9.95 / £14.25**

Smoked Salmon and Golden Beetroot Salad - cucumber, baby leaves, balsamic dressing **£12.95***

Smoked Haddock and Mackerel Fishcakes – mixed leaf salad, balsamic dressing, tartare sauce **£13.95**

Seabass Niçoise - new potato, olives, fine beans, sun blushed tomato, spring onion, anchovies, poached egg **£14.95***

Beef Burger - bacon, cheese, lettuce, tomato, onion, house mayo, coleslaw, brioche bun, fries **£14.95***

Cajun Halloumi Stack – Cajun spiced halloumi, sun-blushed tomatoes, lettuce, onion, spiced mayonnaise, brioche bun, coleslaw, sweet potato fries **£13.95 (v)***

Jerk Chicken Burger - pineapple salsa, tomato, onion, lettuce, brioche bun, fries, red cabbage coleslaw **£14.95***

Beef Bourguignon Pie – short crust base and a puff pastry top, seasonal vegetables, hand cut chips or mash potato **£15.75**

Three Cheese and Onion Pie – short crust base and puff pastry top, seasonal vegetables, hand cut chips or mash potato **£15.75(v)**

Battered Haddock - hand cut chips, garden or mushy peas, lemon, tartare sauce **£14.95***

Battered Halloumi “Fish and Chips” - hand cut chips, garden or mushy peas, lemon **£14.50(v)***

Sticky BBQ ribs - toasted sesame, fries, red cabbage coleslaw **£14.95***

Rogan Josh – Basmati rice, garlic naan, poppadom, mango chutney*

Lamb £14.95 Vegetable £13 (v)(ve on request) Chickpea £13 (v)(ve on request) Prawn £15.50
Chicken £14.50 Tofu £14(v) (ve) on request

Sides

Tenderstem, Almonds £3.95 Hand cut chips £3.50 Sweet potato fries £3.50

Fries £3.50 Onion rings £3.50 House salad £3