

LUNCH MENU

== Two Courses 15.00 ==

Starters

Homemade Soup of the Day

warm sourdough bread (v) (gfo) 485kcal

Fresh Tomato & Basil Brushetta

garlic artisan bread, chopped tomato & onion (v) (vgn) 394kcal

Chicken Liver Pâté

toasted artisan bread, dressed salad garnish & apple chutney (gfo) 785kcal

Creamy Garlic & Spinach Mushrooms

topped with blue cheese, with toasted ciabatta sticks on the side (v) (gfo) 635kcal

Crispy Whitebait

lemon aioli & dressed salad garnish 483kcal

Mains

Pan Fried Lambs Liver

balsamic caramelised red onion gravy with bubble & squeak 895kcal

Old English Sausage & Mash

garden peas & caramelised red onion gravy 972kcal

Cajun Chicken Burger

breaded chicken escalope, glazed bun, baby gem lettuce, tomato, skinny fries & pub slaw
1083kcal

Chilli Con Carne

a medium hot winter warmer with wild rice & tortilla chips 867kcal

Vegetable Tagine

carrots, onions, sweet potatoes, chick peas, apricots, butternut squash, tomatoes, harissa, coriander, garlic & cinnamon, with couscous & pitta bread (v) (vgn) 576kcal

FOOD ALLERGIES AND INTOLERANCES.

Before ordering drinks or food, please speak with a member of the team about your requirements.

Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment.

Some fish may contain small bones.

All dishes are prepared where allergens are present,

therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination.

Cooking equipment (e.g. fryers, grills, etc.) and food preparation areas may be shared and food items containing different allergens may be cooked in the same frying oil.

Please ask a team member if you would like further information.

Company reg: 00170679

Adults need around 2000kcal per day

Pub Favourites

Breaded Scampi in a Basket 13.95

hand cut seasoned chips, garden peas & tartar sauce 876kcal

Gammon Steak 14.95

hand cut seasoned chips & fried eggs (gf) 922kcal

Salt & Vinegar Battered Haddock 14.95

mushy peas, hand cut seasoned chips & tartare sauce 834kcal

Steak, Mushroom & Robinsons Ale Pie 16.95

creamy mash potatoes, buttered greens & rich pan gravy 916kcal

Truffled Wild Mushroom & Spinach Gnocchi 15.95

dressed salad, garlic & rosemary focaccia 793kcal

Ciabatta Sandwich Selection

Add a cup of soup 176kcal, handcuff seasoned chips 286kcal or skinny fries 427kcal
to any sandwich - 2.00

All served with dressed salad garnish, (gf) options available

Wheatley Rarebit 9.95

melted cheddar & Dijon mustard with Robinsons stout, chutney & back bacon, on toasted
sourdough with poached egg 1263kcal

Goats Cheese 8.50

& roasted Mediterranean vegetables 537kcal

Bacon, Brie & Cranberry 8.95

toasted 896kcal

Posh Fish Finger 8.95

tartare sauce 798kcal

Hot Roast Beef 9.50

caramelised red onion & horseradish sauce 695kcal

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