



Lunchtime Menu
Monday – Saturday 12.00 until 14.30

SNACKS – AVAILABLE UNTIL 17.00

Korean Pork Belly 7	Pork Pie, Pickle 7	Bread Board 5	Bombay Mix 5
Olives 6	Haddock goujons, tartare sauce 7	Pretzels 5	Nuts 6

STARTERS

Duck spring roll, hoisin and plum 9.5
Soup of the day, sourdough, butter 9
Crab cake, lobster mayonnaise, pickled butternut squash, pickled jalapenos 12

SANDWICHES

Cheddar and chutney, brown bread 7.5	Bacon & brie toastie, cranberry hot honey dip 10.50	
Smoked Salmon, avocado, brown bread 12	Steak sandwich, truffle mayo, ciabatta 13.5	
Fish goujons, mushy peas, tartare sauce, lettuce, Ciabatta 10.5	Breaded chicken, Katsu sauce, pickled carrot, gem lettuce, Ciabatta 12	
<i>Add cheddar / blue cheese 1.5</i>	<i>Add bacon 1.5</i>	<i>Add a small bowl of soup 5</i>

MAINS

Battered haddock, served with chips, mushy peas & tartare sauce 18*
Venison Hotpot, damson braised red cabbage 19*
Pan roasted salmon, new potatoes, broccoli, caper butter 21*
Wild mushroom & truffle risotto 20*(<i>ve on request</i>)

SIDES

Chunky chips, 6*(<i>ve on request</i>)	Roasted fig, orange & goats cheese salad 6*(v)
Chip shop curry sauce 4.5	Seasonal vegetables 6*(<i>ve on request</i>)
French fries, 6*(<i>ve on request</i>)	

DESSERTS

Today's selection of cakes 4.5	Tiramisu cheesecake, espresso ice cream 12
Ice Cream 3 (per scoop)*	Orange pannacotta, honey roasted figs, orange sorbet 11*
Sticky Toffee pudding, clotted cream 9	

*Please ensure you have made a member of the team aware of any dietary requirements you have when placing an order. Whilst the team endeavour to prevent cross contamination, allergens may be present in the kitchen.
A full allergens folder detailing all 14 main allergens can also be available for you on request.
Dishes marked * can be altered to be Gluten Free.
Dishes have also been designed to be (v) Vegetarian or (ve) Vegan where possible.*