

Lunch Menu

1 Course £15 - 2 Courses £17 - 3 Courses £20

Monday to Saturday 12-4pm

Our Chef's work tirelessly to create a balanced menu for our guests, with a focus on quality rather than quantity. Whilst our menu is smaller, we supplement these with ever-changing Specials, please ask your server for today's Specials.

Light Bites

Handmade Bread Rolls, Whipped Herb Butter - £5 (v)

Mixed Marinated Olives - £4 (gf) (v)

Popcorn Chicken, Raspberry Hot Sauce - £5

Cauliflower Wings, Chimichurri - £5 (v)

Crispy Mac & Cheese Bites - £5 (v)

To Start

Chicken Liver Parfait, Red Onion Chutney, Toasted Brioche (gf*)

Chef's Homemade Soup, Bread (v) (gf*)

Goats Cheese Salad, Rocket Pesto (v)

Cod Bites, Tartare Sauce

Mains

Roast Beef & Onion Baguette, Horseradish Creme Fraiche, Skin-On Fries

Roast Pork Loin, Mustard Mash, Tenderstem Broccoli, Tarragon Cream (gf)

Cumberland Sausage & Mash, Leeks, Gravy (Vegetarian Sausages available) (gf)

Rigatoni Pesto, Parmesan, Sage Crumb (+Crispy Chicken - £4)

Turkey, Brie & Cranberry Baguette, Skin-on Fries, Rocket Salad

Desserts

Ice Cream Sundae, Chocolate Sauce, Brownie Pieces (gf*)(v)

Mixed Berry Eton Mess (gf)(v)

Sticky Toffee Pudding – Ice Cream (v)

PLEASE MAKE OUR TEAM AWARE OF ANY ALLERGIES OR INTOLERANCES THAT YOU MAY HAVE, DUE TO THE SMALL NATURE OF OUR FRESH FOOD KITCHEN, WE CANNOT FULLY GUARANTEE ANY DISHES ARE COMPLETELY ALLERGEN FREE. YOU SHOULD CHOOSE WHETHER TO TAKE THIS RISK WHEN ORDERING WITH US.

(gf*) – can be adapted to be Gluten Free upon Request. - (v) – Vegetarian - (ve) – Vegan