



## LUNCHTIME MENU

### STARTERS

Homemade Soup of the Day served with crusty bread and butter **£5.50**

Homemade Paté of the Day served with melba toast **£6.50**

Homemade creamy garlic mushrooms  
**£6.50**

Artisan Bread and Olives **£6.50**

### SIDE DISHES

Garlic Bread **£3.00**  
Add melted cheese for 50p

Hand-cut proper chips **£3.50**  
Add melted cheese for 50p

French Fries **£3.00**

Curly Fries **£3.00**

Side Salad **£3.00**

Gravy Boat **£1.50**

Peppercorn sauce/Red wine sauce/  
Blue cheese sauce **£2.50**

### MAIN DISHES

Homemade Pie of the Day served with Proper chips or Mash and buttered peas  
**£13.00**

Home-Battered Haddock served with Proper chips and mushy peas  
**£13.50**

Trio of locally sourced Cumberland sausages served on homemade bubble and squeak and topped with crispy shallots and gravy  
**£13.00**

8oz locally sourced Rib-Eye served with Proper chips, mushrooms, homemade onion rings, grilled tomato and buttered peas  
**£20.50**

8oz locally sourced Beef Burger with iceberg lettuce, tomato and baby gherkins served on a fresh bun with Proper chips and a salad garnish  
**£14.00**

Crispy southern fried chicken burger with iceberg lettuce, tomato and baby gherkins served on a fresh bun with Proper chips and a salad garnish  
**£14.00**

10oz Gammon Steak with egg, pineapple or both served with proper chips and buttered peas  
**£13.50**

Trio of Beetroot & Quinoa Vegan sausages, served on homemade bubble and squeak and topped with crispy shallots and gravy  
**£13.00**

Vegan Curry of the day served with basmati rice and a poppadum  
**£12.50**

