

Lunch Menu

Monday - Saturday

12pm-4pm

Firecracker chicken burger,
Monterey jack cheese & lettuce.
With fries and slaw £10 **GF**

Fillet steak strips & fried red onion
on toasted ciabatta with pepper
sauce fries and slaw £10

Sticky chilli chicken with peppers
and onions, sweet chilli sauce and
rice £10

Hoi sin duck toasted wrap filled with
rice, cucumber and lettuce, with
fries and slaw £10

Carbonara, diced pancetta, cream
and parmesan £10 **GF**

Small fish and chips, lightly battered
haddock, triple cooked chips, real
mushy peas & curry mayonnaise £11

Duo of fish, seabass fillet, garlic
prawn sauce, mash potato and
vegetables £11

Penne arrabiata, made with a spicy
tomato sauce and Mediterranean
vegetables
£10 **GF** (add chicken £3)

Halloumi burger, red pesto,
guacamole and rocket, with fries and
slaw £11 **GF**

Sunday Roast

1 Course £18

2 Courses £22

Starters

Garlic bread, choice of plain
cheese or tomato £6.5

Hoi sin duck salad, on a bed of
rice and lettuce cups £9.5
(£2 supplement)

Chicken liver pate, toasted
ciabatta and tomato chutney
£8.5

Honey & sriracha chicken wings
£8 **GF**

Prawn marie rose salad, with a
poached king prawn & croutons
£9 **GF**

Haddock & leek fishcake, with
curried tartare sauce £8

French onion soup,
grilled cheese croutons £6.5

We cannot guarantee our products do
not contain traces of nuts and or
seeds. If you have any allergies please
let a member of staff know.

GF = dishes can be made without
gluten **ON REQUEST**

Mains

Roast Chicken Supreme **GF**

Roast Beef Ribeye **GF**
(£2 supplement)

Braised Lamb Shank **GF**
(£6 supplement)

Duo of Meat **GF**
(£8 supplement)

Homemade Nut Roast

All roasts are served with savoy
cabbage, carrot and swede
mash, roast potatoes, mash
potatoes, Yorkshire pudding
and proper gravy

Sides £4.5

Cauliflower & broccoli cheese
Pigs in blankets
Sausage meat stuffing
Honey glazed parsnips
Dauphinoise potato

Vegan Menu

2 Courses £19

Starters

Fresh bread, olive oil, balsamic and
gordal olives £5 **GF**

Mushrooms sauteed with garlic, red
onion and rocket on toasted
ciabatta £7 **GF**

Roasted red pepper and tomato
soup £6 **GF**

Mains

Penne arrabiatta made with a spicy
tomato sauce & Mediterranean
vegetables £15 **GF**

Chilli made with vegan mince,
peppers and kidney beans in a
tomato chilli sauce with rice and
guacamole £15 **GF**

Cottage pie made from lentils and
mixed vegetables, topped with
sweet potato mash and vegetables
£15 **GF**

Vegetable fajitas cooked in cajun
spices, served on a sizzling hot
skillet, with tortillas and
guacamole £14