

LUNCH MENU

Monday to Saturday 12pm-4.30pm

APPETISERS & STARTERS

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| Artisan Breads (v) w/ dipping oils | 4 |
| Marinated Olives (v) (gf) | 3.5 |
| Macaroni Cheese (v) | 5.5 |
| Treacle Cured Sea Trout <i>cured caper gel, mushroom puree & micro leaf salad</i> | 6 |
| Ham Hock Terrine (gf) <i>micro leaf salad & house piccalilli</i> | 6 |
| Curried Parsnip Soup (v) <i>curry oil, turmeric, galgal, ginger, cumin & coriander</i> | 5 |
| Creamed Wild Mushrooms (v) <i>ciabatta toast, parsley shoots, wild mushroom crumbs</i> | 6.5 |

SHARERS

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| Meat Platter <i>salami, chorizo, prosciutto, bresaola, warm bread & chorizo jam</i> | 12.5 |
| Cheese Platter (v) <i>brie, dolcelatte stilton, smoked applewood, onion chutney & goats cheese</i> | 10 |
| Mixed Platter (v) <i>salami, chorizo, prosciutto, chorizo jam, brie, dolcelatte stilton, smoked applewood, onion chutney & goats cheese</i> | 19.5 |
| BBQ Pulled Pork Nachos <i>cheddar cheese, jalapenos, salsa, guacamole & soured cream</i> | 10 |
| House Nachos (v) <i>cheddar cheese, jalapenos, salsa, guacamole & soured cream</i> | 8 |

BURGERS

Served with hand cut chips and our house coleslaw.

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| Bacon Cheese Burger <i>caramelised onion chutney, house burger sauce, lettuce & tomato</i> | 13 |
| Fish Burger <i>salmon, cod & haddock patty, lettuce, Marie rose sauce & tomato</i> | 12 |
| Vegetarian Burger (v) <i>vegetable patty, caramelised onion chutney, house burger sauce, lettuce & tomato</i> | 10 |

SALADS

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| Goats cheese, red onion, squash, honey mustard dressing & toasted almonds | 10 |
| Chicken, parma ham, beetroot, mixed leaves, truffle emulsion | 11 |

CLASSICS

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| Maple Glazed Bacon Medallion <i>spring onion colcannon mash & buttered greens</i> | 11 |
| Confit Duck Leg <i>fondant potatoes, braised red cabbage & red wine jus</i> | 12.5 |
| Mushroom & Parmesan Pasta <i>white wine, cream & garlic</i> | 11 |
| Beef Blade <i>sautéed new potatoes, glazed carrots, sautéed bacon, onion & mushroom garnish</i> | 12 |

THE GRILL

Served with confit garlic, roasted tomato, flat cap mushroom, rocket-parmesan salad & hand cut chips

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| 14oz Ribeye on the bone | 23 |
| 7oz Fillet Steak | 24 |
| 6oz Rump Steak | 11.5 |
| Chicken Breast | 14 |
| Bacon Medallion | 13 |

SANDWICHES

Served with house crisps & mixed salad, on a choice of white or granary bread.

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| Bacon, brie & cranberry | 6.5 |
| Chicken, bacon, mayo & baby gem lettuce | 7.25 |
| Cured Sea Trout, chive & cream cheese | 7 |
| Goats cheese, onion, beetroot & honey mustard | 6.5 |
| Ham hock, piccalilli & red leicester | 7 |
| Parma ham, rocket & smoked applewood | 7.25 |