

Lunch Menu



Light Bites

homemade soup of the day £6

with warm ciabatta bread & butter [gfa, ve]

chicken & wild mushroom terrine £7.50

with pickled shallots, roasted garlic aioli & toasted brioche soldier [gfa]

vegetable sourdough bruschetta £8

warm roasted mediterranean vegetable sourdough bruschetta topped with lovage pesto [ve, gfa]

stout glazed beef short rib £8.50

with pickled red cabbage with fennel & black onion seeds & chive oil

scottish smoked salmon £7.50

with wild rocket, lemon & lime crème fraiche & crispy capers [gf]

red leicester welsh rarebit £7.50

on toasted sourdough, with chefs homemade tomato & chilli chutney, micro watercress & sun blushed tomato salad

breaded creamy brie wedges £7.50

with cranberry sauce & dressed salad leaves



Big Bites

pan roasted chalk stream trout supreme £17

on a smoked fish spaghetti carbonara, finished with parmesan and lemon oil

confit leg of gressingham duck £16

with sweet braised red cabbage, roasted garlic and parsley mashed potatoes & redcurrant and thyme jus [gf]

roast breast of turkey £14

with orange & cranberry stuffing & pig in blanket

slow roast pork belly £15

with sauteed baby potatoes, apple & honey glazed carrots & creamy cider sauce [gf]

chef's pie of the day £13

with chips, or mash & seasonal vegetables

harissa roasted aubergine £12

stuffed with spiced vegetable quinoa, with fire roasted red pepper purée & romanesco [ve]

roasted cajun chicken supreme £15

with a panko & herb topped mac n cheese & dressed house salad

roasted butternut squash salad £13

*with sun blushed tomatoes, olives, pine kernels, rocket, vegan feta cheese, curried cauliflower with a balsamic fig glaze [ve]
add chicken - £4.00*

V - Vegetarian Ve - Vegan GF - Gluten Free GFA - Gluten Free Available
Please ask a member of staff for information regarding allergies

Lunch Menu



Burgers

all burgers served in a toasted bun with lettuce, tomato, red onion, gherkins, skin on fries, slaw & onion rings

6oz chuck steak and brisket £15

topped with cheddar cheese, dijonnaise & beer onions

buttermilk chicken thighs £14

topped with hash brown, cheddar cheese with chilli flakes & sriracha & lime mayonnaise

pulled bbq jackfruit £14

with vegan cheese & a vegan coriander mayonnaise [ve]



Sides

sweet potato fries £5.50

chunky chips small £3 - large £5

skin on fries small £3 - large £5

seasonal vegetables £4

dressed mixed salad £4

buttered baby potatoes £4

beer battered onion rings £4

garlic & pesto buttered baked ciabatta £3.50

Classics

trio of cumberland sausages £13

with buttery mashed potatoes, seasonal vegetables & onion gravy

honey & mustard roasted ham £14

with fried eggs, chunky chips, & garden peas [gf]

beer battered haddock fillet £16

with chunky chips, chefs' tartare sauce & mushy peas

slow braised beef shin chilli £13

with basmati rice, sour cream & cheddar cheese

baked potatoes 1 filling £9
£1.50 per extra filling

fillings:

- cheese
- beans
- tuna
- beef shin chilli

served with dressed house salad & homemade slaw

omelette 1 filling £9

fillings: 2 fillings £10

3 fillings £11

- ham
- cheese
- mushroom
- tomato
- spinach
- red onion

served with dressed house salad & skin on fries



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