

# 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]*

tempura squid

*on a bed of shredded gem lettuce, topped with spring onions & chilli and a sesame sweet chilli dressing* £8

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]*

southern fried chicken strips £7.50

*with a house slaw & a sesame seed, jack daniels & honey dipping sauce*

red leicester welsh rarebit £7.50

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



## 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]*

curried cauliflower £12

*with cauliflower puree, pickled raisins, truffled crispy kale & toasted hazelnuts [ve, gf]*

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

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## 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, dijonaise & 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

*fillings:* £1.50 per extra filling

- 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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