

Lunch Menu

Starters and Lights

Salmon Fish Cakes on a bed of mixed leaf with a lemon and dill mayonnaise	£7
Soup of the Day (v) served with locally baked bread	£5
Chicken Liver Parfait with jail ale chutney and toasted ciabatta	£7
Seared Scallops with crushed peas, pancetta crisps and a truffle oil	£8
Moules Mariniere served with dipping bread	£8
King Prawns and Scallops in Thai Sweet Chilli served with dipping breads	£10
Hummus and Flat Breads served with olives and roasted garlic and oil and balsamic	£6
Smoked Haddock Hash On a bed of wilted spinach with a poached egg and Hollandaise	£8

On Bread

Steak and Mushroom Sandwich with red onion marmalade and a dressed salad	£9
Posh Fish Finger Sandwich with tartar and a dressed salad	£9
Cajun Chicken Sandwich with aioli and a dressed salad	£8
Bacon, Mushroom and Brie Sandwich with a dressed salad	£8
Welsh Rarebit with red onion and chilli jam, Worcestershire sauce and parsnip crisps	£7
Mushrooms on Toast in a creamy white wine and garlic sauce with parsnip crisps	£8

Salads

Chicken (G) with stir fry tenderstem broccoli, mange tout, chilli, coriander and ginger	£9
Stir Fry King Prawn and Courgette (G) with a coriander, chilli and lime dressing	£10
Greek (V)(G) tomatoes, cucumber, red onion, feta, olives, peppers and oregano olive oil	£8
Super Food (v)(G) Soy beans, beetroot, quinoa, beansprouts, sweet potato and seeds	£8
Citrus Salmon (G) with mixed leaves, cherry tomatoes, and a citrus and ginger dressing	£10



Something More Substantial

Venison Haunch Steak with a potato cake, kale, roasted beetroot and a forest berry jus	£11
Grilled Salmon Fillet (G) with chive oil mash, asparagus, parsnip puree and carrot ribbons	£11
Arrabiata Penne Pasta (V) served with garlic bread	£10
Sea Bass Fillet (G) with crab mash potato, tenderstem broccoli and chantenay carrots	£10
Halloumi Burger (V) with hand cut chips, roasted peppers and green pesto	£10
Wild Mushroom and Thyme Risotto (V) served with garlic bread and a truffle oil	£11
Chicken, Bacon and Spinach Pasta in a rich tomato sauce	£10
Lamb Tagine (G) with Moroccan style cous cous, fresh coriander and natural yoghurt	£10
Roasted Chicken Fillet (G) with a truffle and thyme mash, fine green beans, carrot puree and a wild mushroom and cream sauce	£11
Belly Pork (G) with a potato cake, garden vegetables and an apple jus	£14
Thai Green Chicken Curry served with rice and flat bread	£11
Minute Steak (G) 6oz rump steak with skinny fries, peppercorn sauce and a side salad	£12
Rib Eye Steak served with chips, flat mushroom, onion rings and a peppercorn sauce	£21
Beef Steak and Bacon Burger with hand cut chips, cheese, mayonnaise and salad	£11
Chicken and Bacon Burger with hand cut chips, cheese, BBQ sauce and salad	£11

To Share

Rustic Breads with olive oil and balsamic vinegar, aioli, roast garlic and olives	£6
Antipasto Board with cured meats, parmesan, sun blushed tomatoes, pickled gherkins, anchovies, Roasted Mediterranean vegetables, aioli, stilton, brie and ciabatta	£18
Nachos (G) Vegetarian, Cajun Chicken or Chilli Beef with salsa, guacamole and sour cream	£9
Mezze (v) with hummus, feta, Mediterranean vegetables, olives, sun dried tomatoes, aioli, mozzarella, tomato and flat bread	£16

Sides

Skinny fries	£3	Garlic Bread	£4
Chubby chips	£3	Marinated Olives	£3
Winter Vegetables	£3	Onion rings	£3
Roasted New Potatoes	£3	Mixed Leaves Side salad	£3
Sweet Potato Bites with aioli	£4	Bread and Butter	£2

(V) Vegetarian (G) Gluten Free

Food Allergies and Intolerances

Please speak to our staff about the ingredients in your meal when placing your order