

**SET LUNCH** 2 courses £18  
Menu available 12-2pm 3 courses £22  
Mon - Thur  
12-3pm Fri & Sat

### STARTERS

Whitebait served with homemade tartare sauce (GF, DF, E, F, Mu, SD) - Nibble

Rosemary & garlic focaccia, olive oil & balsamic vinegar (DF, Ve, G, S, SD) - Nibble

Tomato & basil soup served with toasted sourdough (GFa, VEa, G, Mk)

Caesar salad, romaine lettuce, parmesan shavings, croutons and caesar dressing (GFa, E, Mk)

### MAINS

Steak & ale pie served with new potatoes, seasonal greens and gravy (DF, E, G, Ce)  
**add chips for £1.00 instead of new potatoes**

Silken chicken tikka masala, the classic English curry done authentically! chicken curry spiced with garlic, ginger, cumin and coriander. Served with rice, naan and mango chutney (GFa, Mk)

Beer battered haddock fillet, chips, tartare sauce, mushy peas & roasted lemon (GFa, DF, E, F, G, Mu, SD)

Breaded wholetail scampi, chips, tartare sauce, roasted lemon and peas (DF, G, C, E, Mu, SD)

8oz beef burger, bacon & cheese and skin on fries (GFa, DFa, E, Mk, Mu) **Swap to plant based vegan burger (Ve, G, S)**

Please choose dessert from the dessert menu

### LUNCHTIME BITES

**add chips or skin on fries £2.50**

Chicken Goujon Wrap  
warm tortilla wraps filled with buttermilk chicken goujons, sliced cheese, salad, sweet chilli sauce & mayo (GFa, E, G, Mk, Mu) £9.50

Halloumi Wrap  
warm tortilla wraps filled with crispy halloumi, salad, honey chilli sauce and garlic mayo (GFa, Mk, E, G, Mu) £9.50

Cheddar Cheese Ploughmans  
salad, apple, gherkins, silverskin onions, celery, pickle and bread (G, Mk, Mu, SD) £10.95

### ALLERGENS KEY

[GF] Gluten free  
[VE] Vegan  
[DF] Dairy free  
[GFa] Gluten free available  
[DFa] Dairy free available  
[VEa] Vegan available  
[C] Crustaceans  
[Ce] Celery  
[E] Eggs  
[F] Fish  
[G] Cereals Containing Gluten  
[L] Lupin  
[Mk] Milk  
[Mo] Molluscs  
[Mu] Mustard  
[N] Nuts  
[P] Peanuts,  
[S] Soya,  
[SD] Sulphur Dioxide  
[Se] Sesame seeds

Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare with special dietary requirements will be 100% allergen or contamination free.

a discretionary service charge of 10% will be added to all tables of 4 or more