

LUNCH TIME

SOUP OF THE DAY 7

House bread, butter

CRISPY PRAWN SALAD 14

Seasoned flour coated prawns, deep fried, house salad & Marie Rose dressing.

GRILLED CHICKEN CAESAR 14

Baby Gem, croutons, caesar dressing, bacon, anchovies & parmesan.

Vegetarian option available 11

VEGAN SUPER SALAD 13

Sun blush tomato, mixed leaf, red onion, cucumber, broccoli florets, pumpkin seeds, sesame seeds chickpea croutons, sliced mushrooms, balsamic drizzle.

Add Halloumi 4

FLATBREADS 12

Grilled curried chicken, tomato & red onion salad, curried mayo.

Fried Halloumi, Korean BBQ, pickled slaw, chilli mayo.

OPEN SANDWICHES 15

Roast Chicken / Prawn Marie Rose / Ham & pickle Served on wheaten bread, dressed salad, boiled egg, crunchy slaw & cheddar cheese.

CIABATTA & FRIES

Grilled steak, onion jam, pepper sauce 19
Grilled Chicken, bacon, lettuce, tomato & mayo 15
Pulled bbq beef & slaw 15
Melted brie & onion jam (V) 15

SIDE DISHES 5

FRIES, FAT CHIPS, CHEF'S VEGETABLES, HOUSE DRESSED SALAD, WHIPPED MASH, ONION RINGS, COLESLAW

FISH & CHIPS 15

Beer battered haddock, mushy peas, tartar sauce & fat chips.

BEEF PENNE 17

Slow cooked beef in rich tomato ragu, garlic bread & parmesan.

Vegetarian option available 12

WINGS & FRIES 12

House hot sauce, blue cheese dip & fries.

BEEF SLIDERS 16

3 hand pressed beef steak burgers & fries, dressed with -Onion Jam / Cheese & Bacon / Blue Cheese Mayo

VEGAN CURRY (VGN) 13

Roast vegetables in a madras sauce, steamed rice & naan bread.

BANG BANG CHICKEN 13

Hand battered chicken, stir fried vegetables, phuck phuck sauce, sesame seeds, side of fries.

LOADED FRIES 12

Pulled beef, coriander, salsa, chipotle mayo Sticky Korean chicken, pickled slaw, chilli mayo

Spanish roasted vegetables, smoked paprika, roasted garlic (VGN)

SIRLOIN 10oz 35

RIBEYE 10oz 35

FILLET 10oz 40

Salt aged for 28 days and served with roast tomato, fat chips and creamy pepper or pan gravy or garlic butter.







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