

LUNCH TIME

SOUP OF THE DAY 7

House bread, butter

CRISPY PRAWN SALAD 13

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

GRILLED CHICKEN CAESAR 13

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

Vegetarian option available 10

VEGAN SUPER SALAD 12

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

Add Halloumi 3

FLATBREADS 11

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

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

OPEN SANDWICHES 14

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	18
Grilled Chicken, bacon, lettuce, tomato & mayo	14
Pulled bbq beef & slaw	14
Melted brie & onion jam (v)	14

SIDE DISHES 5

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

FISH & CHIPS 14

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

BEEF PENNE 16

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 15

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

VEGAN CURRY (VGN) 12

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

LOADED FRIES 11

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

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

Bang bang chicken, phuck phuck sauce, stir fried vegetable, sesame seeds

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.



