



LUNCH MENU

Artisan Rustic Breads, olives, farmhouse butter balsamic and olive oil dip (V) £6.75

LIGHT BITES

Soup of the Day, Crusty Bread & Butter £6 V

Eggs Benedict, 2 Poached Eggs, Toasted Muffin, Glazed Ham & Hollandaise £8

Eggs Royale, 2 Poached Eggs, Toasted Muffin, Smoked Salmon & Hollandaise £8.50

Buttered Jacket Potato Beans Cheese and Salad £6.95 V Prawns Marie Rose and salad £9.95

Creamy Garlic Mushrooms on Toasted Brioche (V) 7.5

Crab and Salmon Arancini, Citrus Mayonnaise 8.5

Crayfish and Prawn Cocktail bread and butter £8.50

Duck Liver Pate warm toast and chutney £7.50

MAINS

Creamy Cheesy Gnocchi rocket parmesan salad and garlic bread £12 (V)

Honey Glazed Ham, Eggs and Chips £9.95

Beer Battered Fish and Chunky Chips, Tartar, Mushy Peas £16 /£8

Chicken, Veggie (V) or Beef Burger, Brioche bun Salad Slaw and fries £15

Add Cheese £2 Bacon £2

SHARING BOARD

2 Cups of Soup + 2 Fries + Finger Sandwiches (Ham or Cheese) £12

Picking Board Popcorn Chicken, Cheesy Bites, Scampi, Onion Rings Fries and dips £14

SANDWICHES

on Wholemeal or White Bloomer or Ciabatta
all served with Salad and Crisps

Farmhouse Cheddar Cheese & Pickle £6.50 V

Ham & English Mustard, £6.50

Prawn Marie Rose, £8.50

Smoked Salmon and Cream Cheese £8.50

Chargrilled Vegetables £6 V

Grilled Bacon and Brie £7

“Triple Decker Toasted Club Sandwich” Bacon, cheese, chicken, lettuce, tomato & mayo £8.50

Sides £3 each

Fries, Chips, Onion Rings, Coleslaw Mixed Salad

12% service charge will apply

V Vegetarian VG Vegan Food Allergies & Intolerance, please consult our staff for details of ingredients

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