

# LUNCH MENU

2 COURSES STARTER & MAIN / MAIN & DESERT

MONDAY TO FRIDAY 12-5PM £9.95

## TO START

GARLIC BREAD CHEESE

BROCHETTE

BEETROOT & GOATS CHEESE CARPACCIO

SOUP OF THE DAY

PORTOBELLO MUSHROOMS ON TOAST

## MAINS

WOODFORD RESERVE PULLED PORK  
WITH HAND CUT CHIPS

PAN FRIED COLEY WITH HOMEMADE GNOCCHI

DUKKAH CRUSTED HALLOUMI & GRILLED VEG

MULES FRITS

BANGERS AND MASH

CHICKEN CAESAR

## DESSERTS

BAKED CHEESECAKE OF THE DAY

STICKY TOFFEE PUDDING WITH BOURBON  
BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

CHOCOLATE PAVE WITH SWEET PEANUT BUTTER  
POWDER, SALTED CARAMEL & ICE CREAM

ETON MESS

No service charge will be included except for parties of six or more when a discretionary 10% will be added to your bill. (v) these dishes are suitable for ovo-lacto vegetarians; whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-product kitchen environment. (\*) All weights are approximate uncooked weights. Meat and poultry dishes may contain bone, fish and shellfish dishes may contain bone and shell. Olives may contain stones. Caesar dressing contains anchovies. Due to seasonality mussels may not be available. If you suffer from an allergy please make us aware as our menus may not list every individual ingredient. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Upon request, our staff will be happy to supply further information regarding the ingredients in our foods and cooking methods so you can make your own informed decision as to whether a specific dish is likely to be suitable for you. Although we try we cannot guarantee all products are GM free. All prices include VAT at the current applicable rate. All items are subject to availability and may need to be substituted due to circumstances out of our control