

The Palfrey

Lunch Menu
*Served Thursday-
Saturday 12pm-3pm*

1 Course £12.50 2 Courses £16.50 3 Courses £19.95

Starters

Soup du Jour, homemade focaccia, flavoured butter (gfo) (v) (vgo)

Panko Brie, clementine honey, apple salsa, walnut (gf) (v)

Chicken Goujons, sweet & sour sauce, spring onion, sesame seeds, coriander (gf)

Mains

Pie of the Day, buttered mash or triple cooked chips. mushy peas, gravy

Wholetail Scampi, triple cooked chips. mushy peas, tartare sauce

Tuscan Style Bean Ragu, buttered mash, parmesan, focaccia (v) (vgo) (gfo)

Desserts

Sticky Toffee Pudding, caramel sauce, vanilla ice cream (v)

Cheese of the Day, crackers, chutney, grapes (v)(gfo)

Crumble of the Day, vanilla ice cream (v)

Sandwiches - £10.50

All served on bloomer bread with fries and coleslaw

Chicken Goujons, little gem lettuce, aioli (gfo)

Cheddar & Chutney, little gem lettuce (v) (gfo)

Beer Battered Fish Fingers, little gem lettuce, tartare sauce (gfo)

Sharing Boards

Camembert, focaccia, homemade chutney (v) (gfo) +£14

Sage Focaccia, dukkha, apple balsamic extra virgin olive oil, flavoured butter (v) (vgo) +£7.50

Cheese Board, selection of British cheeses, red onion chutney, artisan crackers (gfo) (v) +£16

Charcuterie Board. pickles, ale mustard (gfo) +£16

Sides

- **Seasonal greens, dukka, lemon butter (gf)(v) +5**
- **Skin on Fries (gf)(vg) + 4**
- **Parmesan & truffle fries (gf)(v) + 5**
- **Triple cooked Chips (gf)(vg) + 5**

Vegetarian (v), Vegan (vg), Vegan option available (vgo), Gluten Free (gf) Gluten Free option available (gfo) - NB some dishes can be adapted to be gluten or dairy free, inform your server of any allergies/dietary requirements and ask to see our allergen information folder. We regret we cannot guarantee our food products are completely nut free. If not ordering starters please allow a minimum of 25 minutes for main courses, as our food is freshly cooked to order