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## 2 COURSES - £17.50

Monday – Saturday	12 pm – 3 pm
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### FOR THE TABLE

Deep fried whitebait £5

Wild garlic mayonnaise

Antipasti olives £5

Mixed olives in extra virgin olive oil

Halloumi fries £6

Harissa & yoghurt dip

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### STARTERS

Roasted tomato & basil soup

Crusty sourdough

Caesar salad

Romaine lettuce, anchovies, croutons, parmesan & Caesar dressing

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Crunchy buttermilk Chicken

Coleslaw, chive sour cream, julienne fries

Homemade chive & parmesan gnocchi

Basil pesto cream sauce, fresh basil

Beef stroganoff

Beef & mushroom in a rich brandy & sour cream sauce, pappardelle pasta

### SIDES - £4.5

Triple Cooked Chips | Beer battered onion rings | Penpont farm  
dressed salad leaves | Penpont farm sauté french beans |  
Buttered New season potatoes

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### DESSERTS

Caramelised plum pavlova

Freshly whipped vanilla cream, strawberry coulis

Choux pastry profiteroles

Filled with cream, chocolate sauce

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist.  
Fish may contain bones.