

## SEASONAL SANDWICHES

All Seasonal Sandwiches served with House Salad and Proper Chips or Fries.

### HOT ROAST BEEF

Hand carved Sirloin of Beef, Rocket, Horseradish Mayo, Pot of Gravy, served in a Ciabatta Roll

13.00 | GLUTEN FREE WITH MODIFICATIONS

### FISH BUTTY

Crispy Battered Haddock Fingers, Gem Lettuce, Tartare Sauce, served in a Soft White Bap

11.00 | GLUTEN FREE WITH MODIFICATIONS

### SMOKED SALMON

Oak Smoked Salmon Bagel, Cream Cheese & Chives

13.00 | GLUTEN FREE WITH MODIFICATIONS

### PASTRAMI

Homemade Pastrami & Pickles, served on Rye Bread with English Mustard

12.00 | GLUTEN FREE WITH MODIFICATIONS

### HUMMUS

Hummus, Beetroot & Rocket Sandwich

11.00 | VEGAN | GLUTEN FREE WITH MODIFICATIONS

## FINGER SANDWICHES

All Finger Sandwiches served on either White or Brown Bread, with Vegetable Crisps and a Small Cup of Soup.

Choose from:

Yorkshire Ham & Mature Cheddar

Prawns in a Marie Rose Sauce, Baby Gem Lettuce

Egg Mayonnaise & Watercress

All 10.00 each | GLUTEN FREE WITH MODIFICATIONS

Please inform a member of the team if you have any allergies or intolerances.

Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

## SANDWICHES

# Ladies that Lunch

1 COURSE: £17 | 2 COURSES: £21 | 3 COURSES: £25 | Mon – Sat 12:00 to 14:00

## STARTERS

Seasonal Soup of the Day, Sourdough Bread & Butter

Sticky Belly Pork, Asian Slaw & Asian Dressing

Grilled Mackerel, on a Toasted Sourdough Rarebit, Pickled Salad

Grilled Sweet Potatoes, Coriander Dressing, Whipped Feta

## MAINS

5oz Hanging Steak Served Medium Rare, Peppercorn Sauce, Fries & Salad

Pan Fried Sea Bass Fillet, Crushed New Potatoes, White Wine Sauce

Pan Fried Sardines, Salsa Verde, With House Salad & Fries

Pea & Broad Bean Risotto, Rocket & Parmesan Salad

## DESSERT

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream

Fruit Crumble of the Day, Nutty Crumb Topping, Vanilla Ice Cream or Custard

Mango & Passion Fruit Sorbet Coupe, Crispy Coconut, Diced Pineapple

Two Scoops of Ice Cream or Sorbet – Please ask your server for today's available flavours.

*Upgrade to Affogato by adding a Double Shot Espresso to pour over your Ice Cream (2.00 Supplement)*

LADIES THAT LUNCH

## PUB CLASSICS

### STEAK AND ALE PIE

Steak & Ale Shortcrust Pie, Seasonal Greens, Thick Gravy, Creamy Mash or Proper Chips

18.50

### FISH & CHIPS

Crispy Battered Haddock, Proper Chips, Tartare Sauce, Lemon, Mushy or Garden Peas

18.00 | GLUTEN FREE

### MOULES MARINIÈRE

Steamed Mussels, White Wine & Garlic Cream Sauce, Shallots, Parsley, Fries, Salad, Warmed Sourdough

21.00 | GLUTEN FREE WITH MODIFICATIONS

### BURGER STACK

Two 4oz Beef Patties, Sweet Onion, Double Swiss Cheese, Dill Pickle, Lettuce, Tomato, Crispy Onion, Burger Sauce, Burger Bun, Fries

*Add Back Bacon for £1.50. Add Pulled Pork or Halloumi for £2 Each*

17.50 | GLUTEN FREE WITH MODIFICATIONS

### HALLOUMI BURGER

Crispy Halloumi, Tomato & Chilli Jam, Honeycomb Crunch Lettuce, Tomato, Dill Pickle. Burger Bun, Fries

*Add Pulled Pork for £2 or Back Bacon for £1.50*

17.50 | VEGETARIAN | VEGAN & GLUTEN FREE WITH MODIFICATIONS

### RIB-EYE STEAK

10oz Rib-Eye Steak, Sauteed Mushroom, Vine Ripened Plum Tomato, 'Proper' Chips, Dressed Rocket Salad

32.00 | CHOOSE FROM BRANDY PEPPERCORN OR BLUE CHEESE SAUCE | GLUTEN FREE

### SOYBEAN BURGER

Pan Fried Redefine Meat Burger, Vegan Applewood Cheese, Tomatoes, Lettuce & Dill Pickle, Burger Bun, Fries

17.50 | VEGAN | GLUTEN FREE

## PUB CLASSICS