

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

CORONATION

Garlic Roasted Chicken, Curried Mayo, Dried Apricot & Almonds, served on Ciabatta or Soft White Bap

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

Smoked Salmon, Cream Cheese & Chives

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



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

Pan Fried Pigeon Breast, Mushroom Veloute, Toasted Hazelnuts

Oak Smoked Salmon Pate on Toasted Sourdough, Micro Herb Salad

Home Made Flatbread, with Harissa Hummus, Burrata & Green Oil

MAINS

Market Fish of the Day, Lemon Cream Sauce, Crushed New Potatoes, Buttered Vegetables

Roasted Pork Belly, Fondant Potatoes, Buttered Kale, Mustard Gravy

Vegan Pea & Mint Ravioli, Shallot Cream Reduction, Pea Crumb

DESSERT

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream

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

Dark Chocolate Mousse, Fresh Berries, White Chocolate Soil

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

20.00

FISH & CHIPS

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

18.50 | GLUTEN FREE

MOULES MARINIÈRE

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

22.00 | 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 £2. Add Pulled Pork or Halloumi for £2 Each

18.50 | 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 £2

18.50 | VEGETARIAN | GLUTEN FREE WITH MODIFICATIONS

RIB-EYE STEAK

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

34.00 | 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

18.50 | VEGAN WITH MODIFICATIONS | GLUTEN FREE

PUB CLASSICS