

Set Lunch Menu Two course £15.95

TO SHARE

- Garlic Bread £6.50 (v) - Marinated olive £4.95 (vg)
Hummus & bread £6.50 (vg) - Bread, olive oil & balsamic vinegar £5.50 (vg)
Grilled chorizo, spinata bread & balsamic £9.95

STARTERS

- Soup of the day (v)
Devilled whitebait, black garlic aioli
Stilton, pear and walnut salad with the house dressing (v)
Chicken & ham hock terrine, toasted sourdough, red onion chutney
Buffalo chicken wings with hot sauce and blue cheese dip
Pancake cannelloni stuffed with spinach & ricotta cheese, Napoli sauce (v) +£3 supplement
Lobster croquettes with a creamy prawn, parmesan & cheddar sauce +£3 supplement
Salt and pepper baby calamari with lemon & paprika aioli +£3 supplement
Spiced duck spring roll with pak choi & hoisin dip +£2 supplement

MAINS

- Corn fed chicken supreme, fricassée of new potatoes, peas & chantaney carrots, diavolo sauce
Two roasted Cumberland sausages with creamy mashed potato, wilted spinach, onion gravy
Creamy fish pie with salmon cod & peas topped with mash & cheddar cheese, homemade coleslaw
Steak & Frites, Hanger steak aka "the butchers cut" with French fries & red wine jus +£4 supplement
Pan seared potato gnocchi with chestnut & wild mushrooms with shaved Parmesan cheese (v)
Vegan curry with sweet potato, cauliflower & fine beans, rice poppadoms & mango chutney (vg)
Grilled chicken fillet salad with baby gem lettuce, tomato, red onion, croutons, parmesan with truffle mayo
"Fish & Chips" IPA battered haddock, triple cooked chips, minted mushy peas, tartare +£4 supplement
Slow cooked lamb shank with mash potato, tender stem broccoli and red wine sauce + £7 supplement

BURGERS & SANDWICHES

- Sirloin steak sandwich on ciabatta with caramelised onions, mustard mayo and French fries £16.95
Beef burger, triple cooked chips, tomato, onion, lettuce £16.95 (Add cheese £1.50, bacon £2 or a fried egg £2)
Josper grilled chicken burger with paprika mayo, triple cooked chips, tomato, onion, lettuce £16.95
Halloumi and vegetable tower burger with triple cooked chips, pesto, tomato, onion, lettuce £16.95 (v)

STEAK CUTS

Our steaks are premium quality, 21 day matured, English beef. They come with a roast tomato & side

8 oz Fillet £33.95

Simply the most tender cut

10 oz Ribeye £34.95

A flavourful cut due to the marbling of fat

Sides Triple cooked chips - French fries – "Little Caesar" salad – Truffle & Parmesan Fries +£2 supplement
Sauces £2.50 Green peppercorn - Creamy Blue Cheese – Café de Paris butter – Chimmicurri – Red wine jus

SIDES

- Onion rings £5 - Sweet potato fries £5 - Triple cooked chips £5 - Baby gem Caesar salad £5
French fries £5 - Parmesan & truffle oil infused Fries £6.50 - Peas & bacon £5

Set lunch menu, consists of a starter & main, supplements applicable. Our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have an allergy let us know before ordering, full allergen info is available.

An optional 10% service charge will be added to your bill, which is shared amongst staff after tax

Allergens Key

Eggs (E)	Fish (F)	Soya (S)	Gluten (G)	Cereals (C)	Nuts (N)
Dairy (D)	Sesame (SE)	Celery (CL)	Mustard (M)	Sulphur Dioxide (SD)	
Tree nuts (TN)	Peanuts (P)		Crustaceans (CR)	Molluscs (MO)	

Nibbles

Marinated olives (S, SD) / Bread with olive oil & balsamic (G, SD) /
Hummus & bread (G) / Garlic Bread (G, D) /

Starters

Soup of the day with toasted bread (G, D)
Devilled whitebait, black garlic aioli (F, G, E)
Stilton, pear and walnut salad with the house dressing (v) (D, N)
Chicken & ham hock terrine, toasted sourdough, red onion chutney (G)
Buffalo chicken wings with hot sauce and blue cheese dip (D)
Pancake cannelloni stuffed with spinach & ricotta cheese, Napoli sauce (v) (G, D, E)
Lobster croquettes with a creamy prawn, parmesan & cheddar sauce (G, D, E)
Salt and pepper baby calamari with lemon & paprika aioli (G, MO, E, N, D)
Spiced duck spring roll with pok choy & hoisin dip (D, G, S)

Mains

Corn fed chicken supreme with fricassee of new potatoes, pea & chantaney carrots, diavolo sauce (D, G)
Two roasted Cumberland sausages with creamy mashed potato, wilted spinach, onion gravy (SD, D, G)
Creamy fish pie with salmon, cod & peas topped with mash & cheddar cheese, homemade coleslaw (F,D,G)
Steak & Frites, Hanger steak aka "the butchers cut" with French fries & red wine jus (G,D)
Vegan curry with sweet potato, cauliflower & fine beans, rice poppadoms & mango chutney (vg) (D,G,
Grilled chicken fillet salad with baby gem lettuce, tomato, red onion, croutons, parmesan with truffle mayo (G,D,E)
Pan seared potato gnocchi with chestnut & wild mushrooms with shaved Parmesan cheese (v) (G, D)
"Fish & Chips" IPA battered haddock, triple cooked chips, minted mushy peas, tartare (G, F)
Slow cooked lamb shank with mash potato, tender stem broccoli and red wine sauce (CL,D)

Steaks

Sirloin Ribeye Fillet Steak

Sauces – peppercorn (D,G) Creamy blue cheese (D,G) Café de Paris butter (D) Chimichurri Jus

Burgers & Sandwiches

Sirloin steak sandwich on ciabatta with caramelised onions, mustard mayo and French fries (G, M)
Josper grilled chicken burger with paprika mayo, triple cooked chips, tomato, lettuce (G, SD, E, D, SE)
Housemade beef burger with triple cooked chips, , tomato & lettuce (G, SD, M, SE)
Halloumi and vegetable tower burger with triple cooked chips, Pesto, tomato & lettuce (D, G, SD, SE, N)
Cheddar cheese (D), bacon (SD) or a fried egg (E)

Sides

French fries /Triple cooked chips /Onion rings (D,G) / Sweet potato fries / Peas & bacon (SD)
Baby gem Caesar salad (E,G) / Truffle & Parmesan Fries (D)-

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