

## 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)  
Buffalo chicken wings with hot sauce and blue cheese dip  
Caprese salad with buffalo mozzarella, tomato & basil (v)  
Penne a'la vodka with smoked salmon, tomatoes & cream  
Oak smoked bacon, potato rosti, poached egg, seeded mustard sauce  
Goats cheese & butternut croquettes, tomato salsa, goats cheese mousse (v) +£3 supplement  
Sautéed tiger prawns in a chilli, garlic, cherry tomato & white wine sauce, garlic bread +£4 supplement  
Salt and pepper baby calamari with lemon & paprika aioli +£3 supplement  
Homemade Scotch egg, curried mayo +£2 supplement

### MAINS

- Homemade beef pie, ale & vegetable pie topped with puff pastry, French fries  
Grilled chicken & med veg skewer, tabouleh & cous cous, harissa mayo, aubergine dip  
Pan seared potato gnocchi with chestnut & wild mushrooms with shaved Parmesan cheese (v)  
Homemade fish cake with salmon, cod, potato & dill, wilted spinach, hollandaise, poached egg  
Steak & Frites, Hanger steak aka "the butchers cut" with French fries & red wine jus +£4 supplement  
"Fish & Chips" IPA battered haddock, triple cooked chips, minted mushy peas, tartare +£4 supplement  
Grilled lamb chops with dauphinois potatoes, spinach, parsnip crisps & red wine jus + £7 supplement  
Vegan curry with sweet potato, cauliflower & fine beans, rice poppadoms & mango chutney (vg)  
Caesar salad with lettuce, tomato, croutons, truffle mayo and Parmesan with *Chicken or halloumi*

### 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**

**10 oz Ribeye £34.95**

**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 £5.50

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

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

### Starters

Soup of the day with toasted bread (G)  
Buffalo chicken wings with hot sauce and blue cheese dip (D)  
Caprese salad with buffalo mozzarella, tomato & basil (v) (D)  
Penne a'la vodka with smoked salmon, tomatoes & cream (G,D,F)  
Oak smoked bacon, potato rosti, poached egg, seeded mustard sauce (G,E,M,D)  
Goats cheese & butternut croquettes, tomato salsa, goats cheese mousse (v) (G,D)  
Sautéed tiger prawns in a chilli, garlic, cherry tomato & white wine sauce, garlic bread (G,D)  
Salt and pepper baby calamari with lemon & paprika aioli (G,MO,E)  
Homemade Scotch egg, curried mayo (G,E,D)

### Mains

Homemade beef pie, ale & vegetable pie topped with puff pastry, French fries (G,E,CL,D)  
Grilled chicken & med veg skewer, tabolueh & cous cous, harissa mayo, aubergine dip (E,G)  
Pan seared potato gnocchi with chestnut & wild mushrooms with shaved Parmesan cheese (v) (G,D)  
Homemade fish cake with salmon, cod, potato & dill, wilted spinach, hollandaise, poached egg (F,G,D)  
Steak & Frites, Hanger steak aka "the butchers cut" with French fries & red wine jus (G,D)  
"Fish & Chips" IPA battered haddock, triple cooked chips, minted mushy peas, tartare (G,F)  
Grilled lamb chops with dauphinois potatoes, spinach, parsnip crisps & red wine jus (G,D)  
Vegan curry with sweet potato, cauliflower & fine beans, rice poppadoms & mango chutney (vg) (D,G)  
Caesar salad with lettuce, tomato, croutons, truffle mayo and Parmesan with Chicken or halloumi (G,D,E)

### Steaks

Ribeye                      Fillet Steak  
Peppercorn (D,G) Creamy blue cheese (D,G) Café de Paris butter (D) Jus (G,D,S) Chimichurri

### 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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