

## Lunch Menu

Selection of artisan bread with oil, balsamic vinegar and olives	£8.95
Naked Whitebait dusted with cayenne pepper with homemade tartare sauce (GF)	£5.95
Chicken & liver pate served with mixed leaves and toast (GF available)	£6.95
Homemade Soup served with half baguette (vegan, gf available)	£5.95
Oven baked whole Camembert infused with rosemary & garlic served with red onion chutney & crostini (v)	£14.95
Wild mushroom risotto finished with vegan parmesan cheese, topped with a rocket salad and extra virgin olive oil (GF & vegan) just ask for regular Parmesan if you'd prefer	£14.95
Ploughman's – cheddar cheese, potato salad, crusty baguette, piccalilli, pickled onions, tomato, celery and sweet pickle (Add Ham or stilton £2)	£12.95
Pesto chicken & bacon pasta served with mixed salad	£14.95
Cold Gammon Ham, two fried free range eggs and chips (GF)	£13.95
Smoked haddock fish cakes with an Applewood Cheddar centre with a herb salad and Mediterranean vegetable cous cous	£14.95
8oz beefburger, chicken breast or beetroot & quinoa burger (vegan), lettuce, sliced tomato, red onion and gherkin in a sour dough bun with chips and tomato relish add bacon, cheese or gf bun £1	£13.95
Wholetail scampi with chips, peas and homemade tartare sauce	£13.95

*White baguette filled with chicken, bacon & sweetcorn mixed in mayo £6.95*

*White baguette filled with cheddar cheese & onion mixed in mayo £5.95*

*White baguette filled with Cumberland sausages with fried onions £6.95*

*Seeded farmhouse bread filled with Marie Rose Prawns £6.95*

Rosemary & Sea Salt Chips £3.50	Chilli, Garlic & Herb Marinated Olives £2.95
Chilli Nuts £2.25	Garlic Bread £3.50
	Side Salad £3.95

All dishes are prepared in our kitchen where allergens are present therefore, we cannot guarantee any food item is completely free of traces of allergens. Please ask a member of staff for allergen information before ordering