

Lunch Time Menu

Homemade Soup of the Day (V) (VG) 4.5

Served with a homemade bread roll

Garlic Mushrooms (can be V) 5

*Button mushrooms in a creamy garlic Sauce,
Served on chef's toasted bread and topped with crispy pancetta.*

Classic Prawn Cocktail 6

*Atlantic juicy prawns in a Classic Marie Rose Sauce
Served with chef's homemade black treacle bread and butter*

White Bait 5

Lightly dusted and deep fried served with lemon and dill mayo

Grilled Halloumi 5

Served with basil pesto, pickled saffron shallots and pickled carrots (V)

Mains

Chipotle Steak Burger 10.95

*6oz of steak burger fully loaded with cheddar cheese, beef tomato, baby gem lettuce, chipolata mayo,
Served in a toasted pretzel bun served with hand cut chips.*

Giant Fish Goujons (can be gluten free) 10.95

Crispy battered strips of haddock served with dripping chips, minted garden peas and chef's tartar sauce

Chicken Chasseur 10.95

*Pan fried chicken breast, smothered in a French style bacon and mushroom sauce,
Served with tarragon mashed potato and seasonal veg.*

Ham & Egg's 10.95

*Slow cooked ham with local fried eggs.
Served with hand cut chips and chef's bread & butter.*

Beetroot & Cheddar Arancini (V) (VG) 10.95

*Beetroot stuffed risotto rice balls coated with bread crumbs and deep fried.
Served with beetroot salsa pickles & beet crisps*

Lunch Time Desserts.

Bonfire Trifle

5

*Homemade Yorkshire parkin, ginger jelly, caramel custard.
Topped with Chantilly cream and honeycomb.*

Traditional Apple Pie

6

*English apples in a sweetcrust pastry.
Served with vanilla custard.*

Homemade Sticky Toffee Pudding (can be gluten free)

6

*Dark and sticky toffee pudding with date and coffee puree served with butterscotch sauce
And ice-cream*

The P.B.J

5

Peanut butter parfait and raspberry jam sandwiched between cookie bread

Homemade chocolate brownie

5

A rich gooey brownie served with ice-cream.

Cheese and Biscuits

7

*A selection of cheeses served with biscuits house chutney,
Grapes and homemade plumb bread.*