

LUNCH FAVOURITES

SERVED MONDAY TO SATURDAY

12PM – 5PM

Lunch favourites all served with House coleslaw | Salad garnish | Crisps

Add Shoestring fries £2.50
Add Soup £3.00

BLOOMER SANDWICHES

Served cold (GFA)

- Welsh Mature Cheddar Cheese & Chutney (V) £9.50
- Prawn & Marie Rose Sauce £10.50
- House Roasted Ham Salad £13

BAGUETTES

Served hot (GFA)

- Vegan meatball sub in a Marinara Sauce £12
- Cajun Chicken £12
Diced peppers and onion with cheese
- Steak & Cheese £13.50
Marinated in wholegrain mustard with sauted red onion and melted cheese

LUNCH MAINS

SERVED MONDAY TO SATURDAY

12PM – 5PM

- House Roasted Ham, Egg & Chips £14.50
Served with salad garnish and coleslaw (GFA)
- Housemade Quiche £16
Cheese and onion served with fries, coleslaw and salad garnish (V)
- Scampi & Fries £16
Served with garden peas, tartare sauce and a lemon wedge
- Housemade Vegan Sweet Potato Burger £17.50
On a toasted glazed bun with cos lettuce and beef tomato. Served with a salad garnish, coleslaw, red onion chutney, house onion rings and fries (Ve) (GFA)
- Cheese & Bacon Burger £20.50
2 x 4oz patties, topped with crispy bacon, Emmental cheese. On a toasted glazed brioche bun with cos lettuce. Served with a salad garnish, coleslaw, house onion rings, red onion chutney and fries (GFA)
- Hand Battered Fish & Chips £20.50
Sustainably sourced white fish, hand-battered and served with mushy peas, tartare sauce, and a lemon wedge (GFA)
- Please ask your server for todays catch
- Half a Roast Chicken £21.00
Seasoned half chicken on a bed of fries, served with a house slaw, salad garnish and a garlic aioli (GFA)

STARTERS

- SERVED FROM 12PM
- Duo of Breads & Oil £8.50
Toasted sourdough and rustic bread with a Balsamic vinegar and olive oil dip (Ve) (GFA)
 - Chef’s Soup of the Day £9.50
Wedge of warm rustic bread (Ve) (GFA)
 - Bruschetta £10
Toasted sourdough topped with ripe tomatoes, Pesto and Parmesan. Drizzled with Balsamic dressing, basil oil, and finished with picked basil (V) (GFA)
 - Tempura Wild Mushrooms £11
with Chef’s chilli seasoned Maldon salt (Ve) (GF)
 - Melon & Parma Ham £11
Served with rocket and a black pepper dressing (GF)
 - Lightly dusted and fried Whitebait £12
Served with garlic aioli and lemon wedge (GFA)
 - Buffalo Chicken Wings £12
Lightly spiced fried chicken wings served with a buffalo sauce (GF)

PASTA & SALAD

- SERVED FROM 12PM
- Vegan Meatball Spaghetti £16.50
Vegan meatballs coated in our housemade Marinara sauce, served on a bed of spaghetti and fresh basil (Ve) (GFA)
 - Green Pesto Spaghetti £18.50
Spaghetti topped with a green pesto, Burrata cheese, fresh mint, basil and spinach. Combine together when served for a delicious creamy sauce (GFA) (Ve on request)
 - Chicken Caesar Salad £18.50
Chicken, Caesar dressing, croutons, cos lettuce and parmesan (GF without croutons)

PIZZA MENU

- All our Pizzas are prepared fresh to order, and are a hand pulled 10 inch base cooked in a stone oven
- Margarita £14
Classic mozzarella on a house made tomato base finished with picked basil (V)
 - Veggie Supreme £15
Tomato base, mozzarella, pimentos, spinach, red onions and mushrooms, finished with picked basil (V)
 - Goats Cheese £16
Garlic base, topped with goats cheese, caremalised onions, fresh rocket, Parma ham, and finished with Balsamic glazel (V)
 - Pepperoni £16
Tomato base, topped with mozzarella, pepperoni slices, and a hot honey drizzle. Finished with picked basil



OUR RESTAURANT IS OPEN FROM

12PM – 9PM

LAST FOOD ORDERS AT 8.45PM

ALL STARTERS, PASTA, PIZZAS & DESSERTS ARE SERVED FROM 12PM

Please Alert our Team to any Allergies or Dietary Requirementnts to ensure you are appropriately looked after

EVENING MAIN MENU

- MONDAY TO SATURDAY
- SERVED FROM 5PM
- Housemade Vegan Sweet Potato Burger (Ve) (GFA) £17.50
On a toasted glazed bun with cos lettuce and beef tomato. Served with a salad garnish, coleslaw, red onion chutney, house onion rings and fries
 - Housemade Chicken & Vegetable Pie £19.50
Served with seasonal vegetables, chunky seasoned chips and gravy
 - Aromatic Chicken Balti (GFA) £19.50
Served with turmeric rice, chapati, poppadums and a mint yohghurt sauce
 - Vegan Root Vegetable Wellington (Ve) £20
Served with carrot and swede mash, seasonal vegetables and house gravy
 - Cheese & Bacon Burger £20.50
2 x 4oz patties, topped with crispy bacon, Emmental cheese and a red onion chutney. On a toasted glazed brioche bun with cos lettuce and beef tomato. Served with a salad garnish, coleslaw, house onion rings and fries (GFA)
 - Hand Battered Fish & Chips (GFA) £20.50
Sustainably sourced white fish, hand-battered and served with mushy peas, tartare sauce, and a lemon wedge
 - Please ask your server for todays catch
 - Half a Roast Chicken (GFA) £21.00
Seasoned half chicken on a bed of fries, served with a house slaw, salad garnish and a garlic aioli
 - Bavette Steak & Frites (GFA) £23.50
Truffle and parmesan infused frites and sliced steak topped with chimichurri (served pink)
 - Lamb Rump (GF) £27.50
Served on a bed of brown butter puree with garlic crisp new potatoes, reduced red wine sauce with seasonal greens (served pink)
+£3 dbb supplement

SIDE DISHES

- SERVED FROM 12PM
- Bloomer Bread & Salted Butter £3
(GFA) (V) (Ve available)
 - Housemade Gravy £3
(GFA) (V) (Ve available)
 - Housemade Slaw £3
(GF) (Ve)
 - Garlic Buttered Greens £4.50
(GF) (V)
 - Seasoned Chunky Chips £5.50
(GF) (Ve)
 - Shoestring Fries £5.50
(GF) (Ve)
 - House Salad £5.50
with Balsamic dressing (GF) (Ve)
 - Garlic Bread £6
(GFA) (Ve)
 - Cheese Garlic Bread £6.50
(GFA) (V)
 - House Onion Rings £6.50
(GFA) (Ve)

DESSERTS

- SERVED FROM 12PM
- Trio of Sorbet - £9
Lemon, Mango & Raspberry
Fresh berries and fruit couli (GF) (Ve)
 - Trio of Ice Cream £9
Strawberry, Vanilla & Chocolate
Ice cream on a bed of crushed meringue with fresh berries and fruit couli (GF) (V) (Ve available)
 - Strawberry Meringue Nest £11
with fresh berries and Chantilly cream (GF) (V)
 - Apple Strudel in a filo basket £11
Served warm with pouring cream (V)
 - Jaffa Orange Chocolate Dome £11
Served with orange segments and fruit couli (V)
 - Housemade Sticky Toffee Pudding £11
with a rich creamy salted caramel sauce with vanilla ice cream sat atop a Biscoff crumb (V) (GF without Biscoff crumb)
 - Blackcurrant Dessert £11
Blackcurrant mousse on a biscuit base served with mango sorbet (GF) (Ve)

• Try our **Sunday** roasts •

Scan the QR code to learn more about our Sunday Lunch Menu

CHILDREN'S MENU

- SERVED FROM 12PM
- UNDER 12’S ONLY
- 1 Course £9 | 2 Courses £13 | 3 Courses £17
- STARTERS
- Soup of the Day
Wedge of warm rustic bread (GFA) (Ve)
 - Garlic Bread
Wedge of warm rustic bread (GFA) (V)
- MAINS
- Mini Cheeseburger & Fries (GFA)
 - Breaded Chicken Goujons & Fries (GFA)
 - Fish Fingers & Fries (GF)
- Make it their favourite with a choice of sides
- Choose 1 from:
- Side of Salad, Peas or Beans
- Spaghetti
with a house Marinara sauce and garlic bread (GFA) (Ve)

- DESSERTS
- Pancakes & Chocolate Sauce
Served with ice cream (V)
 - Sticky Toffee Pudding
Caramel sauce and vanilla ice cream (GF) (V)
 - Trio of ice Cream
with chocolate sauce (GF) (V)

✧ *Afternoon Tea* ✧

48hr advance booking essential
£10 per person deposit

SERVED MONDAY TO SUNDAY

12PM – 4PM

From **£26.95** per person

Scan the QR code to learn more about our Afternoon Tea Menu

Drinks Menu on the other side