

# Lunch Menu

2 COURSES £16 | 3 COURSES £20

## Starters

### **Soup of the day (v)**

Crusty toasted sourdough bread & butter

### **Chicken liver pâté**

Ale chutney & toasted sourdough bread

### **Bruschetta (v)**

Sun dried tomatoes, pesto, sherry & thyme dressing  
on toasted sourdough

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## Main Courses

### **Smoked salmon & haddock fishcake**

Salad & tartare sauce

### **Avocado Caesar salad (v, vga, gfa)**

Little gem lettuce, sourdough croutons, shaved Italian  
hard cheese, sliced avocado & Caesar dressing

### **Fried buttermilk chicken**

Chipotle ketchup, jalapeños, seasoned skinny fries

### **Crispy calamari**

Garlic mayonnaise, seasoned skinny fries

### **Cajun chicken sandwich (gfa)**

Little gem lettuce, Cajun mayonnaise, seasoned skinny fries

### **Grilled cheese sandwich (v, gfa)**

Garlic butter, mozzarella, Cheddar cheese, seasoned skinny fries

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## Desserts

All served with whipped cream

### **Lemon drizzle cake (v)**

### **Chocolate Tom fudge cake (v)**

### **Carrot & pineapple cake (v)**

### **FOOD ALLERGIES AND INTOLERANCES**

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. All weights stated are approximate prior to cooking.

**(v) - vegetarian (vgn) - vegan (vga) - vegan option available  
(gf) - gluten free (gfa) - gluten free option available**

**All weights stated are approximate prior to cooking**