

# Lunch Menu

Served Monday to Friday 12pm till 2:30pm

## STARTERS

Chefs Homemade Soup of the Moment with Homemade Bread (V)(GFO) £4.50

Yorkshire Pudding with Rich Onion Gravy (V) £4.95

Halloumi fries with a Spicy Tomato Salsa (V) 5

Garlic and Herb Sour Dough £6.50 (GFO)

Garlic and Herb Sour Dough £3.50

## Mains

Beer Battered North Sea Haddock with Crushed Marrow Fat Peas , Hand Cut Chips and Homemade Tartar Sauce £11.4

Slow Roasted Beef served with Yorkshire Pudding , Roasted and Creamed Potatoes and Seasonal Vegetables (GFO) £12.95

Cajun Chicken Goujons with Sweet Potato Fries, Garlic Mayonnaise and Salad Garnish £11.95

Battered Scampi with Garden Peas , Hand-cut Chips and Homemade Tartar Sauce £11.95

Plant Based Burger topped with Cheese on a Toasted bun with Baby Gem and Tomato served with Skin on Fries £10.50

## Sandwiches

Honey Roasted Ham & Vine Tomato (GFO) £9.45

Tuna Mayonnaise and Pickled Cucumber (GFO) £9.45

Slow Roast Beef with Onion and Mushrooms (GFO) £9.45

Homemade Beer Battered Fish Goujons with Tartar Sauce £9.95

Cheddar Cheese and Onion (V) (GFO) £8.45

BLT Bacon Lettuce and Plum Tomato with Mayonnaise and Baby Gem Lettuce (GFO) £9.45

Cheddar Cheese Toastie and Homemade Soup (V) (GFO) £8.95

All Sandwiches are available on White and Brown Gallega's or Sliced bread with French Fries and Side Salad

## Desserts

Cheesecake of the Moment (GFO) £4.95

Chef's selection of Ice Cream with Fresh Fruit (VGO) £4.95

Warm Fudge Cake and Ice Cream (V) £4.95