

LUNCH MENU

PREPARED FRESH AND COOKED TO ORDER



TWO COURSES £17 - THREE COURSES £21

OUR MENU CAN CHANGE ON A DAY TO DAY BASIS AND SOME DISHES MAY NOT BE AVAILABLE

V = Vegetarian | VG = Vegan | Gluten Free Menu Available

TO START

Curried Sweet Potato & Coconut Soup (VG) | Homemade soup, infused with aromatic spices, topped with crispy shallots and fresh coriander, served with warm flatbread.

Crispy Sweet Potato Pakora (VG) | Homemade sweet potato and red onion pakora, served on a bed of spiced hummus with a mint and lime yoghurt sauce, topped with spring onion and pomegranate seeds.

Mussels | Fresh mussels, served in one of two ways: **Classic Marinere** - sauteed with garlic, shallots, and white wine, or **Thai Style** - cooked in a fragrant lemongrass and coconut sauce. Served with baked ciabatta.

Wings | Slow-cooked chicken wings, finished in the fryer for a crispy texture, then tossed in a lemon pepper sauce with spring onions and parsley.

MAINS

Fish & Chips | A fresh fillet of cod, cooked in a turmeric and dill beer batter, served with homemade tartar sauce, pea purée, and chunky chips.

Sausage & Mash | Lincolnshire sausages served with creamy mashed potato, tenderstem broccoli, and homemade ale and onion gravy.

Chicken Caesar Salad | Baby gem lettuce, salted sourdough croutons, grated aged Parmesan, and homemade Caesar dressing.

SANDWICHES

Steak Sandwich | Slices of rump steak, served medium-rare in ciabatta bread with ale caramelised onions, mayo, rocket, and chimichurri. Served with a side of skinny fries.

Cajun Chicken Wrap | Chicken breast, marinated and cooked in Cajun spices, served in a tortilla wrap with sriracha yoghurt, tomato, cucumber, coriander, and red onion. Served with skinny fries.

Vegetable Ciabatta (V) | Roasted flat mushroom with caramelised red onions, baby spinach, blue cheese, and pesto, served in a toasted ciabatta.

SIDES

Chunky chips (VG) | £5 | Skinny fries (VG) | £5 | Garlic bread (V) | £5 | Garlic bread with cheese (V) | £6

Buttered new potatoes & chives (V) | £6 | House side salad (VG) | £6

Sautéed seasonal greens (Ask server for details) (V) | £6

PUDDING

Lemon & Elderflower Posset (V) | Served with homemade shortbread and fresh berries.

Apple & Peach Crumble (V) | Topped with an almond and polenta crumb and served with vanilla ice cream.

Ice Cream and Sorbet (V) | Three scoops of your choice: vanilla ice cream, strawberry ice cream, chocolate ice cream, lemon sorbet or salted caramel honeycomb.

An optional 10% service charge will be added to your bill. 100% of this goes directly to the staff.

If you have a food allergy, intolerance or sensitivity, please let us know before you order so we can advise with a menu choice. We cannot guarantee our dishes are 100% free of allergen ingredients and there are occasions when our menus change.