

LUNCH

Served 12pm - 3pm MONDAY - SATURDAY



Burgers

Served with a toasty brioche bun, crispy skin-on fries and coleslaw

Double SmashBurger £13.95

Angus beef burger, tomato, pickles and burger sauce

Buttermilk Chicken Burger £13.95

Breaded Garlic and herb buttermilk chicken, chipotle mayo

The Veggie One £13.95 (NUTS)

Sweetcorn and courgette fritter, grilled hot honey halloumi, tomato, lettuce, avocado.

ADD...

Streaky Bacon £1.50

Applewood smoked cheese £2.00

Cheese £1.50

Fried egg £1.50

Sourdough Toasties

£13.95

Served with chunky chips

Smoked Streaky Bacon and Brie

served with pork and apricot stuffing, cranberry sauce and a beef gravy dunk pot

BBQ Pulled Beef Brisket

served with mozzarella, spring onion, and a beef gravy dunk pot

Applewood Smoked cheese

served with red onion chutney, with tomato and basil dunk pot

Sandwiches £9.95

On your choice of white or brown bloomer

Served with coleslaw and crisps

Tuna mayo

Egg Mayo

Ham and cheese salad

Jacket Potato

served with salad and homemade coleslaw

Beans and Cheese £8.95

Tuna Mayo £10.50

Coronation Chicken £10.50

Quiche of the day

served with a cold new potato salad £10.95

Soup Of The Day £7.95

Take a look at the board for today's special.

Served with sourdough bread and salted butter.

Spicy Chicken Brunch

£13.50

Garlic buttermilk chicken strips, wilted creamed spinach, topped with poached egg, crispy sweet cured smoked bacon, chilli infused hollandaise nestled on toasted sourdough with cherry vine tomatoes

Wild Garlic Mushrooms

£13.50

On sourdough toast with poached egg, roasted cherry vine tomatoes, parmesan and basil oil (GFO)

ON THE SIDE...

Sweet potato fries £4.50

Skin on fries £3.95

Homemade slaw (shredded red and white cabbage, sweet potato, carrot, red onion, kale, lemon, Greek yoghurt and mayonnaise.) £3.95

Please see overleaf for childrens menu

We no longer add service charge to our bills, please feel free to leave a tip if you are pleased with the service you have received today.

We endeavor to use as many locally sourced meat and fresh produce suppliers as we can to support local business and ensure all of our food is as fresh as possible.

Allergens: Please inform us at the time of ordering about any dietary requirements or allergies. Due to the layout and operation of our kitchens and the fact that food is freshly made by hand, we do not have specific allergen-free zones, and it is not possible to fully guarantee the separation of allergens. If you would like ingredient information about the food and drink served, please ask the staff, who will be happy to help. **GF – gluten-free, GFO – gluten-free option, VGO - vegan option**