# LUNCH MENU

## SERVED MONDAY - SATURDAY 12-4PM

2 COURSES - 18 | 3 COURSES - 24

NOT AVAILABLE ON BANK HOLIDAYS

#### STARTERS

KING PRAWNS AND CHORIZO - ID | SURCHARGE + I WITH GARLIC & CHILLI ON GARLIC CIABATTA

CLASSIC FRENCH ONION SOUP - B
WITH GRUYERE CROUTE AND CRUSTY BREAD

CHICKEN LIVER PATE - 8
WITH RED ONION MARMALADE, CROUTES AND SALAD

BAO BUNS - 9

KOREAN BBQ PORK BELLY, CUCUMBER KIMCHI WITH CHILLI, LIME & CORIANDER

BAKED GARLIC MUSHROOMS - 8 WITH A HERB CRUMB AND CRUSTY BREAD

HOMEMADE SCOTCH EGG - 9 SMOKED PAPRIKA AND BLACK PUDDING WITH CHILLI JAM

### **MAINS**

STEAK CIABATTA - 14 | SURCHARGE + 1 WITH FRIED ONIONS, MUSHROOMS AND FRIES ADD PEPPERCORN SAUCE FOR - 3

HALLOUMI BURGER - 13 WITH LETTUCE, ONION, CHILLI JAM AND FRIES | ADD BACON - 1

HOMEMADE SAUSAGE CIABATTA - 12 WITH STILTON, RED ONION MARMALADE AND FRIES

LUNCH FISH AND CHIPS - 12
WITH MUSHY PEAS AND TARTARE SAUCE

SMOKED SALMON ON A TOASTED MUFFIN - 12 WITH CRISPY EGG. HOLLANDAISE SAUCE AND FRIES

HOMEMADE SAUSAGES & MASH - 13 WITH STEM BROCCOLI AND RED ONION MARMALADE GRAVY

#### DESSERTS

STICKY TOFFEE PUDDING - 8
WITH RICH TOFFEE SAUCE AND PROPER CUSTARD

JAM ROLY POLY - B

STEAMED SUET ROLL WITH RASPBERRY JAM AND PROPER CUSTARD

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE - B SERVED WITH LEMON SORBET

DARK CHOCOLATE AND TOFFEE CREME BRULEE - 7
WITH HOMEMADE PEANUT BUTTER COOKIES

APPLE CRUMBLE TART - 8
WITH SALTED CARAMEL ICE CREAM AND PROPER CUSTARD