



# LUNCH

SEPTEMBER 2024

## STARTERS / SMALL PLATES

Olives	4	3.2
Sun-blushed Tomatoes & Aged Feta marinated in Garlic & Garden Herbs (VG*)	4	3.2
Homemade Flatbread & Hummus (VG)	5	4
House Sourdough, Balsamic Oil, Olives (VG)	5	4
Halloumi Strips, Sweet Chilli dip (GF)	5	4
Seared King Scallops, Pea puree (V/GF)	14	11.2
Mozzarella Arancini, Smoked Garlic & Tomato dip (V)	7	5.6
Homemade Chorizo Scotch egg	8	6.4

## STONEBAKED PIZZA

Pulled Pork, Red Onions, Sun Blushed Tomatoes, Smoked Chipotle Sauce	14	11.2
Sloppy Giuseppe - Ground Beef, Italian Herbs, Red Onion, Peppers	14	11.2
Olives, Feta, Sun-blushed Tomatoes, Rocket (VG*)	13	10.4
Margherita (VG*)	12	9.6

## SALADS

Sous Vide Beetroot, Fresh Leaves, Goats Cheese Bon Bons (GF)	13	10.4
Halloumi, Mix Leaf, Beef Tomatoes, Pickled Onion House Dressing (GF)	12	9.6
Chicken Caesar, Anchovies, Croutons, Parmesan Cheese (GF)	15	12

## BURGERS

*SERVED WITH FRIES AND HOUSE SLAW*

Local Beef Burger, Smoked Bacon, Monterey Cheese, Pickled Onion (GF*)	15	12
6oz Garlic and Thyme Chicken Burger, Gem Lettuce, Beef Tomato & Aioli (GF*)	13	10.4
Pulled BBQ Pork Burger (GF*)	15	12
Portobello Mushroom Burger, Rocket, Roast Red Onions, Tomato Chutney (VG*/GF*)	12	9.6

## MAINS

Catch of the Day, Bacon Lardon & Charred Gem in Fricassee Cream Sauce (GF)	22	17.6
Overnight Braised Ox Cheek, Jersey Royals, Sautéed Greens (GF)	20	16
Chargrilled Chicken Supreme, Chimichurri, Patatas Bravas, House Salad (GF)	17	13.6
Battered Haddock, Chips, Crushed Peas	17	13.6
Vegan Chimichanga - Wild Mushroom, Roasted Veg & Garlic Sauce (VG)	15	12
Steak Frites - Bavette Steak, Fries, Rocket Salad, Peppercorn Sauce (GF)	20	16

## SIDES

House fries (GF)	4	3.2	Skin-on chunky chips	4	3.2
Parmesan fries (GF)	5	4	New potatoes	5	4
Truffle and Rosemary fries (GF)	5	4	House salad	5	4

## DESSERTS

Sticky Toffee Pudding, Butterscotch sauce, Vanilla ice cream	10	8
Cheeseboard - 3 Cheese Selection, Homemade Onion Chutney, Artisan biscuits	15	12
Warm Chocolate Brownie, Vegan ice cream (GF)	10	8

V = VEGETARIAN GF aka NGCI = NO GLUTEN CONTAINING INGREDIENTS VG = VEGAN \* = ON REQUEST  
Please let us know if you have any allergies or require information regarding ingredients used in our dishes.  
Prices stated are excluding any service charge. Prices highlighted in gold denote 20% member discount price.