

BRUNCH AND LUNCH MENU

BREAKFASTS

Breakfast Muffins GFA					
All served with Hollandaise					
Benedict	9.5				
Florentine	8				
Royale	9.5				

SMALL PLATES

Bread and Olives	8
Soup of the Day	7
Served with a crispy bread r	oll.
Thai Prawns	8
Marinated king prawns in Cho	rizo,
Lemongrass, garlic, ginger an	d chilli.
Scotch Egg	8
Served with piccalilli and s	alad.
Pork Bites	8
Cooked a Sweet soy sauce top	ped
fresh coriander, chillies	
sesame seeds.	

FROM THE GRILL

Chicken Schnitzel 18 Chicken breast coated in breadcrumbs, Sauteed in butter with new potatoes, Salad drizzled in garlic butter.

Gammon Steak GFA	13
Served with a fried egg,	rustic
Fries and garden peas.	

25 Pork Belly 6hr Braised served with Mashed

Potato, white cabbage, seasonal Vegetables and cider gravy.

8 oz Sirloin	GFA	26	
8oz Fillet	GFA	42	
All served with r	rustic fri	es,	
Garlic mushrooms	and tomat	oes.	
Sauces 2			
Garlic Butter - Peppercorn- Blue Cheese			

Full English GFA, VGA

Sausage, Bacon, Mushrooms, Grilled Tomato, black pudding, fried egg Hash Brown, Baked beans and toast. FULL ENGLISH PLATTERS 4- £35 6-£50

10

Seafood Linguine GFA 14

Mussels, prawns and squid in a creamy white wine and leek sauce.

Chicken Linguine GFA Chicken, pancetta and peas served in a white wine and leek sauce.

Penne Arrabiata VGA, V, GFA 10.5 Penne mixed through Mediterranean with vegetables and olives in a tomato and sauce served with Garlic Bread.

THE

Scallops	GFA		12
Caramelized	Scallops	with	apple
puree, black	pudding,	pan	cetta
And lemon oi	1.		

Mussels 8/18 GFA

Served in a creamy white wine And leek sauce with sliced fresh Bread and rustic fries (Main size)

15 Fish and Chips GFA Beer battered haddock with rustic rustic fries, mushy peas and Tartare sauce.

Monkfish 20 Wrapped in Parma Ham and basil served with curried spiced risotto, Roasted red pepper puree and topped with toasted almonds and curry oil.

GFA

Allergy guide:

VGA-Vegan available GF- Gluten Free GFA-Gluten free available DAIRY ALLERGENS - PLEASE SPEAK TO A MEMBER OF STAFF UPON ORDERING.



BRUNCH AND LUNCH MENU

BURGERS

6oz Aberdeen Angus Burger GFA 17

Served with smoked cheddar, Bacon, iceberg lettuce, tomato, Onion and a relish in a gourmet Bun. Served with Rustic Fries.

Portobello Burger VGA, V, GFA 16

Baked Portobello Mushroom topped
With caramelized onions and smoked cheddar
Cheese in gourmet bun with iceberg lettuce,
Red onion and gherkin.
Served with of rustic fries

Tex- Mex Burger v, GFA 17

Mixed bean burger served with Iceberg lettuce, red onion, tomato, Gherkin with sriracha mayo in a Gourmet bun. Served with Rustic Fries.

LIGHTER BITES

Chicken Fajita Salad 10.5

Chicken Fajita mix with onions and peppers served on a bed of fresh salad leaves finished With grated cheese.

Risotto v, GFA, VGA 16

Butternut and sage risotto served with Butternut chunks finished with truffle oil And a parmesan crisp.

Sausage and Mash GF

Cumberland sausages with mash potato, peas and onion gravy.

CIABATTA AND WRAPS

All served with a side salad and rustic fries.

We are happy to swap/ add ingredients to meet your requirements.

Additional charges may apply.

Prawn and Avocado with mary rose sauce	9
Smoked Salmon, cream cheese and cucumber	8
Fish Fingers with tartar sauce	9
Bacon, crispy iceberg lettuce, tomato and mayo	8.5
Chicken Fajita and cheddar cheese	9
Cumberland Sausage and Bacon	7.5
Bacon and cheddar cheese	7.5
Buffalo Mozzarella, Vine Tomato and fresh basil ${ t v}$	7.5
Cheddar Cheese and red onion dressing v, VGA	7

Gluten Free Bread Available (GF)

Allergy guide:

V-Vegetarian VGA-Vegan available GF- Gluten Free GFA-Gluten free available DAIRY ALLERGENS - PLEASE SPEAK TO A MEMBER OF STAFF UPON ORDERING.

Any allergies or concerns please speak with a member of staff before ordering.