

LUNCH

Small Plates

BREAD & OLIVES (V) (GF AVAILABLE) Sourdough, harlequin olives and marinated vegetables	£3.95
GARLIC BREAD (V) Wood fired flatbread with garlic butter & cheddar cheese	£5.50
SOUP OF THE DAY (VE) (GF AVAILABLE) Homemade soup of the day served with crusty bread	£4.50
GARLIC MUSHROOMS (V) (GF AVAILABLE) (VE AVAILABLE) Pan fried garlic field mushrooms on toasted bloomer	£5.50
TOSTADA (GF AVAILABLE) Cajun chicken & roasted pepper tostada with mint yoghurt	£6
CAMEMBERT (V) (GF AVAILABLE) Baked camembert with cranberry compote and crispy rosemary ciabatta	£7
CALAMARI (GF AVAILABLE) Chilli & lime marinated calamari served with roasted peppers, cherry tomatoes, wilted rocket and garlic mayonnaise	£7
MOULES MARINIÈRE (GF AVAILABLE) Steamed mussels in Marinière sauce served with crusty bread	£8
BELLY PORK FRITTERS Breaded belly pork fritters served with sweet chilli noodles	£6
BRUSCHETTA (VE) (GF AVAILABLE) Cherry tomato, garlic and basil bruschetta	£5

Sandwiches

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE:
SOUP, SWEET POTATO FRIES, CHIPS OR FRENCH FRIES.
GLUTEN FREE BREAD IS AVAILABLE.

PULLED PORK BBQ pulled pork, Emmental cheese, crunchy slaw served in a baguette	£8.50
STEAK & CHEESE Chargrilled rump steak, cheese, fried peppers and shallots served in a baguette	£10.50
CHICKEN, BACON & EMMENTAL Baked ciabatta with chicken, bacon and Emmental cheese	£8.50
HAM, TOMATO, BRIE BAGUETTE Yorkshire cured ham, tomato and Brie baguette	£8.50
VEGETABLE & CHILLI JAM WRAP (VE) Wrap filled with chargrilled vegetables & sun blush tomato chutney	£7.50
PEPPER & MOZZARELLA (V) Roasted peppers & mozzarella served in a ciabatta	£8

Sides

HOMEMADE CHIPS	£3.50	(V) Vegetarian
FRIES (VE)	£3.50	(VE) Vegan
SWEET POTATO FRIES (VE)	£3.50	(GF) Gluten Free
MIXED SALAD (VE) (GF AVAILABLE)	£3.50	
SEASONAL VEGETABLES (VE)	£3.50	
ONION RINGS (VE)	£3.50	

Menu valid until 31st March 2020, but may be subject to change without notice given.

Lunch Favourites

FISH & CHIPS (GF AVAILABLE) Cod fillet, beer battered, chips, mushy peas & tartare sauce	£8 (SMALL) /£12
OMELETTE ARNOLD BENNETT (GF) Souffléed style, filled with smoked haddock. Served with salad	£10
PORK BELLY (GF) Slow braised pork belly served with duchess potatoes, fine beans & stroganoff sauce	£12
CHICKEN (GF) Roast breast of chicken served with mash, braised leeks, mushroom & sherry cream sauce	£12
SALMON (GF) Pan seared fillet of salmon set on chorizo & pepper risotto	£12.50
THAI VEGETABLE CURRY (VE) (GF) Thai style green vegetable curry served with jasmine rice	£11
ROASTED BUTTERNUT SQUASH (V) (GF) Roast butternut squash served with sweetcorn salsa, feta and pumpkin seeds	£10
PIE & MASH Beef & mushroom pie served with mash, carrots, peas & gravy	£12

The Grill

BUNLESS BURGER Homemade beefburger, crispy bacon, sliced tomato & lettuce sitting on a flat mushroom. Simply served with salad	£9.50
OUR HOMEMADE BURGERS ARE SERVED IN A GLAZED BRIOCHE BUN WITH BURGER SAUCE, GEM LETTUCE, COLESLAW, FRIES & SALAD	
BACON & CHEESE BURGER Topped with crispy bacon & Emmental cheese	£11.50
PULLED PORK BURGER Topped with smokey barbecued pulled pork & Emmental cheese	£11.50
BLUE CHEESE & ONION BURGER Topped with crispy fried onions & Yorkshire blue cheese	£11.50
BEAN BURGER (VE) Chargrilled soya bean based burger served in a vegan brioche bun with avocado, sun blush tomato chutney served with slaw, salad and fries	£9.50

Pasta & Risotto

SEAFOOD LINGUINE (GF AVAILABLE) Salmon, cod and prawns tossed in a cream sauce with dill, peas and linguine pasta	£8 (SMALL) /£12
CHICKEN & CHORIZO TAGLIATELLE (GF AVAILABLE) Paprika marinated chicken, chorizo, roasted pepper, tomato sauce and fresh tagliatelle	£8 (SMALL) /£12
RISOTTO (V) (GF) Wild mushroom risotto made with Arborio rice, white onion puree and Parmesan cheese	£11

LASAGNE Beef lasagne served with garlic bread and salad	£10
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Where possible, we can tailor dishes to suit your dietary requirement. It's always best to let us know ahead of your visit so we can make sure the kitchen has all the necessary ingredients.

Our food is locally sourced where possible and cooked to order. Please allow our chefs time during busy periods to ensure the quality of your dish. There are a number of recognised allergens used in our kitchen, if you are concerned please inform us and we can offer detailed information regarding our menu. Menu subject to change. All prices correct at time of print and inclusive of VAT.