

2 Course Lunchtime Special £14 (Wednesday-Saturday) Starter **or** Dessert & Smaller Pub Classic Main

Starters

Freshly Made Soup of the Day (*V**, *VG*, *GF** on request)
Warm crusty ciabatta

Goats Cheese Tartlet (*V*)
Homemade filo pastry tart case, mixed leaves, candied pecans & balsamic reduction
Chicken & Chorizo Bon Bons
Mixed leaves & sweet chilli mayo

Mains

Our Chicken Curry (*GF*)
Medium spiced & fragrant, with fresh coriander & chili with basmati rice & poppadum

Fish of the Day & Chips (*GF*)
Garden peas & homemade tartar sauce

Fisherman's Pie
Smoked haddock, salmon & white fish in a creamy white sauce topped with cheddar mash & served with chips **OR** peas

5oz Gammon Steak (*GF*)
Locally laid free range egg, chips & peas

Vegan Mixed Vegetable Curry (*GF*, *V** *VG*)
Butternut squash, sprout, tomato, onion, peppers, chickpeas & carrot in a medium spiced & fragrant, with fresh coriander & chili with poppadum, basmati rice & a cucumber, mint & coriander raita

Desserts

Whipped Cream Cheese Parfait
Crushed amaretti biscuits & macerated berries in our homemade hedgerow gin

Belgian Waffles (*V*)
Toffee sauce, candied pecans & ice cream

Winter Fruit Crumble (*V*)
Custard **OR** ice cream

Ciabatta Sandwiches £10

All served with chips & salad (*GF**)

Posh Fish Finger & Tartare
Bacon, Lettuce & Tomato
Brie, Bacon & Cranberry
Brie & Tomato
Cheddar Cheese & Tomato
Cheddar Cheese & Pickle
Bacon & Eggs
All Day Breakfast

3 Egg Omelette £10

All served with chips & salad garnish

Choose 2 Fillings
Cheese, Tomato, Onion, Mushroom, Bacon

Please make your server aware that you would like to order from this menu & if you have any allergies or dietary requirements we need to be made aware of.
Most of our dishes are adaptable to suit your needs.

An optional 10% gratuity will be added to the bill for tables over 4 persons