

Lunchtime Special

(Wednesday-Saturday)

2 Courses* for £14 or 3 Courses for £18

(*Starter **Or** Dessert & Smaller Main)

Starters

Homemade Soup (V, VG*, GF* on request)
Homemade herby croutons

Garlic & Parmesan Chicken Skewer
Mixed leaves

Tempura Battered Sardines (GF) Seaweed mayonnaise, lemon wedge & mixed leaves

Mussels with Tomato & Chorizo (*GF**) Served with crusty bread, a wedge of lemon & sprinkle of fresh parsley

Mains

Thai Panang Chicken Curry (GF)
Medium spiced & fragrant, with fresh coriander, coconut & chili with Jasmine rice & prawn crackers

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

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

Roasted Winter Vegetable Risotto (GF, V* VG*)

Add Pan Fried Chicken £4

Finished with cracked black pepper, fresh parsley & dukkha

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

Desserts

Treacle Tart (V)
Vanilla ice cream

Belgian Waffle (V) Chocolate sauce & ice cream

Cider & Cinnamon Apple Crumble (V)
Local Bramleys poached in cider & cinnamon served with custard or ice cream

Ciabatta Sandwiches £10

All served with chips & mixed leaves

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 (GF)

All served with chips & mixed leaves Choose 2 Fillings Cheddar Cheese, Brie, 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 as most of our dishes are adaptable to suit your needs.

An **optional 10%** gratuity will be added to the bill for tables of 4 persons or more