

FIXED PRICE LUNCH MENU

Available to enjoy Monday – Friday 12:00 – 14:00

To Start

Chefs' homemade soup of the day, warm bread (V, VEA, GFA)

Deep fried Nduja and cheddar cheese in a creamy sauce, served with roasted red bell pepper ketchup

Cured mackerel wrapped in courgette ribbons served with asparagus (GFA, DF)

Beetroot and Goats cheese salad, dressed rocket, pickled shallots (V, GFA)

Mains

Charred Spanish chicken served on a bed of chorizo & mix bean cassoulet, roasted new potatoes (GFA, DFA)

Herb & garlic crumbed plaice fillet, sweet potato rosti, cauliflower velouté, dill oil & capers (GFA)

Roasted summer vegetable risotto, butternut squash, courgette, fennel, sun blushed tomatoes (V, VEA, GFA)

Lamb kofta, sourdough wrap, fresh salad, tzatziki, houmous dip, skinny fries

Desserts

Classic summer bread pudding, raspberry coulis, vanilla ice cream (V, VEA)

Piña colada panna cotta, mango compote, lemon & thyme shortbread (V)

Salted caramel apple tarte tatin, served with custard or ice cream

Tiramisu, coffee and chocolate layers with creamy mascarpone filling & coffee-soaked lady fingers (V)

2 Courses - £23 – 3 Courses - £27

ALLERGEN INFORMATION

Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces.

As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

*DIETARY INFORMATION GF gluten friendly | GFA gluten friendly available | V vegetarian | VA vegetarian available | VE vegan |
| VEA vegan available | DF dairy free | DFA dairy free available |*

WRAPS, SANDWICHES & GYROS

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Chicken Caesar wrap breaded chicken fillets, shredded iceberg, creamy Caesar dressing, grated parmesan served in a flour tortilla wrap, dressed salad, house slaw	£11.95
Layered BLT– Smoked bacon, baby gem, tomato served in toasted white or brown bloomer (GFA, DF)	£10.95
Hot roasted “sandwich of the day”, triple cooked chips gravy pot for dipping (GFA, DF)	£13.95
Triple layered chargrilled vegetable club beetroot & onion chutney toasted triple sliced bloomer (V, VE, GFA)	£10.95
Fish butty, beer battered haddock fillet, homemade tartare sauce served in a brioche bun, triple cooked chips (GFA, DF)	£13.95
Zaatar breaded chicken gyros tzatziki, cherry tomatoes, dressed salad, house slaw, served on toasted pitta	£13.95
Zaatar breaded halloumi gyros (V) tzatziki, cherry tomatoes, dressed salad, house slaw, served on toasted pitta	£13.95

Sides

Homemade house slaw (V, GF)	£2.50	Triple cooked chips (V, GFA)	£4.95
Skinny fries (V, GFA)	£4.75	Dressed side salad (GF, VE)	£4.95
Crisp onion rings (V, GFA)	£4.95	Corn on the cob (GF, DFA)	£4.50
Rocket & sun blushed tomato parmesan salad	£4.50	“Royal fries” sea salt & truffle melted cheese (V, GFA)	£7.95

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