

LUNCH MENU

SERVED BETWEEN 12PM AND 3PM



MAIN COURSES

Pan fried fillet of sea bass served with salmon and chive croquette, braised little gem, peas, broad beans and pickled cucumber **£12.95**

Parmesan coated supreme of chicken served with new potatoes, peas, spinach and a lemon butter sauce **£11.50**

Braised lamb shank served with shallots, button mushrooms, creamed potato, heritage carrots and a red wine sauce **£14.95**

Spring vegetable risotto with peas, broad beans, asparagus and chive (v) **£9.95**

Butter milk fried halloumi served on a bed of spiced lentils and charred cauliflower (v) **£9.95**

SIDES

Hand cut chips **£2.95**

House side salad **£2.95**

Sweet potato fries **£2.95**

Greek side salad **£3.15**

Seasonal vegetables **£1.95**

New potatoes **£2.25**

SALADS

Smoked Salmon and avocado salad

Mixed leaves, smoked salmon, avocado, garlic & basil marinated tomatoes, red onions, kale and pumpkin pesto

£9.95

House Chicken Caesar

Grilled chicken breast, gem lettuce, soft boiled egg, salted anchovies, pancetta lardons, Grana Padano and croutons served with a house Caesar dressing

£9.50

Greek salad

Gem lettuce, rocket, marinated feta, red onion, cucumber, marinated olives and air dried tomatoes with tzatziki dressing

£9.95

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol, please ask a member of staff for further information. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

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SOUP

Soup of the day served with a wholegrain or white roll and butter

TO SHARE

Mezze board

Falafel, buttermilk fried halloumi, grilled pitta bread, marinated olives, air dried tomatoes, houmous and Greek salad **£14.50**

JACKET POTATOES

All served with a side of garnish of salad and coleslaw

Beef chilli **£6.95**

Baked beans (v) **£6.50**

Cheddar cheese **£6.50**

Tuna **£6.95**

DESSERTS ALL £5.95

Chocolate and Orange Torte

(GF) (ALLERGENS DAIRY,NUTS,EGG,SOYA,SULPHUR DIOXIDE)

Orange cheesecake topped with Belgian chocolate mousse on a gluten free brownie base

Strawberry Cheesecake

(ALLERGENS GLUTEN,DAIRY,SULPHUR DIOXIDE)

Luxury cheesecake on an all butter cheesecake base

Elderflower and Raspberry Mousse

(ALLERGENS GLUTEN,EGG,DAIRY,SULPHUR DIOXIDE)

Vanilla and Elderflower Mousse swirled with raspberry puree, dusted with icing sugar

Honey and Malteaser

(ALLERGENS GLUTEN,EGG,SOYA)

Honey flavoured luxury cheesecake with Malteaser topping

Key Lime Torte

(ALLERGENS EGG,DAIRY,SOYA,SULPHUR DIOXIDE)

A zingy layered combination of Vanilla sponge soaked with lime syrup, lemon curd cream, topped with meringue, dipped in chocolate ganache