

**Soup of the day** (changes daily) **£4.95**

## **Ploughman's Lunch**

Pork pie, stilton, cheddar, Branston pickle, pickled onion and salad with crusty bread and butter **£9.95**

## **SANDWICHES**

*All served on white or multigrain bloomer with salad garnish and Corkers crisps.*

B.L.T. **£4.95**

Smoked salmon and cream cheese **£5.50**

Local ham with salad **£4.95**

Smoked Applewood cheddar with tomato (v) **£4.50**

## **PANINIS**

*All served with salad garnish and Corkers crisps.*

Chicken and bacon **£5.50**

Chicken and chorizo **£5.50**

Mozzarella, pesto and tomato (v) **£5.50**

Ham and cheddar **£5.50**

## **JACKET POTATOES**

*All served with a side of garnish of salad and coleslaw*

Beef chilli **£6.95**

Baked beans (v) **£6.50**

Cheddar cheese (v) **£6.50**

Tuna **£6.95**

## **CAKES AND SCONES**

Slice of cake (v) **£2.40**

Traybake (v) **£2.10**

Scone and butter (v) **£1.60**

Portion of jam (v) **£0.75**

Portion of clotted cream (v) **£1.20**

## **KEEPING OUR FOOD HERITAGE ALIVE**

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.

# SPRING LUNCH MENU

Lunch is served between 12pm and 3pm

## TO SHARE

### Mezze board

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

### Mediterranean meat platter

Prosciutto, salami, chorizo, mozzarella, marinated olives, air dried tomatoes, grilled peppers and roasted aubergine served with toasted sourdough and balsamic vinegar **£14.50**

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## 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**

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## SALADS

### Smoked salmon and avocado salad

Mixed leaves, smoked salmon, avocado, garlic & basil marinated tomatoes, red onions, kale and pumpkin seed 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 served with a tzatziki dressing (v) **£8.95**

### Superfood salad

Baby spinach, red quinoa, lentils, buckwheat, barley, spelt, rocket, tender stem broccoli, roasted mushrooms, fennel, kale and marinated tomatoes served with house dressing (v) **£9.95**

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## SIDES

Hand cut chips **£2.95**

Sweet potato fries **£2.95**

Seasonal vegetables **£1.95**

House side salad **£2.95**

Greek side salad **£3.15**

New potatoes **£2.25**

*Nice to know...all our meat comes from Baxters' family butchers 10 minutes away in Clifton; our fish and seafood comes from The Stickleback Fish Company in Hertfordshire, a local independent supplier who sources only MSC certified fish. We grow a range of fruits, vegetables and herbs across the year in our Mill Gardens to use in our Riverside Café. Any extra produce we need is supplied by AB Fruits.*