

LUNCH MENU

Wednesday – Saturday 12 noon – 5.00pm

2 COURSES £17.95 • 3 COURSES £19.95

STARTERS

Homemade Soup of the Day V VE GFA

Served with warm rustic bread

Atlantic Prawn Cocktail GFA

Served with Marie Rose sauce and sliced wholemeal bread

Black Pudding Fritters

Served with mustard mayonnaise

Spinach and Lemon Fritters V VE

Served with hummus and tomato salsa

MAINS

Homemade Pie of the Day V

Served with chips and a choice of peas

Fish and Chips GFA

Served with a choice of peas and tartare sauce

Slow Cooked Lamb Stew GF

Served with mashed potato

Red Pepper, Kidney Bean Chilli V VE

Served with boiled rice

SWEETS

2 Scoops of Ice-Cream V VE GFA

Served with a chocolate rossini wafer

Warm Chocolate Fudge Cake GF

Served with vanilla ice-cream

Jam Roly Poly

Served with custard

V Vegetarian

VE Vegan

GF Gluten Free

GFA Gluten Free Available

Allergies or intolerances: Please let your server know if you have any allergies or intolerances. While we do our best to reduce the risk of cross-contamination in our kitchen, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability.