

Set lunch / boozy lunch menu

(available 12noon-4pm Wednesday to Sunday excluding Saturdays)

Two courses £20, three courses £27

Add a glass of Prosecco for £2.50

Soup of the day, warm bread roll (can be GF)

Chicken liver pâté, caramelised onion chutney, sourdough crouton (can be GF)

Mussels served in a butter mounted white wine cream sauce with a herby pesto and toasted sourdough (can be GF) **£3.00 supplement**

Vegan harissa roasted cauliflower, hummus, yoghurt dressing, toasted almonds and pomegranate (Vegan, DF, can be GF)

Beer battered North Sea haddock goujons, salad, hand cut chips, tartare sauce (DF)

Chicken club sandwich, triple layer toast, grilled chicken, fried egg, bacon, tomato, cheese, lettuce tossed with mayonnaise, hand cut chips (can be GF & DF)

Carved Flat iron steak, 200gms (7oz) marinated in garlic, rosemary & thyme, cooked medium and served on tomato & red onion salad, parmesan shavings, home cut chips, chimichurri **£8 supplement** (can be GF and DF)

Vegan burger, plant based bacon, vegan brioche bun, vegan cheese, beet slaw, gherkin, lettuce and tomato hand cut chips (DF, Vegan)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Amaretto poached pear, chocolate pecan crumb, amaretto syrup and vegan vanilla gelato (DF, Vegan, GF)

Selection of ice cream and sorbet or vegan vanilla gelato (can be GF & DF, can be Vegan)

Sweet of the day, ask your server for details