

Boozy lunch menu

available 12noon-4pm Wednesday to Sunday

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 toast (can be GF)

Smoked salmon, beetroot carpaccio, charred orange, capers **£3 supplement**

Vegan bang bang cauliflower, spring onion, pickled chilli, ginger (Vegan, can be GF)

Club sandwich, triple layer of grilled chicken, bacon, lettuce mayo and fried egg on bloomer, coleslaw, mixed salad (can be GF)

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

Carved pave rump steak 'frites' 225g (8oz) a juicy steak with a firmer bite, marinated in garlic, rosemary & thyme, cooked medium, garlic and rosemary hand cut chips, peppercorn sauce

£8 supplement

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

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vegan chocolate torte, caramelised pineapple, coconut crumb, coconut and lime yoghurt (DF, Vegan, can be 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