

Boozy lunch menu

Two courses £20, three courses £27

Add a glass of Prosecco for £2.50

Available Wednesday to Sunday 12noon to 4pm

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

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

Hot smoked salmon pâté, pickled samphire, croutons (can be GF) **£3.00 supplement**

Roasted Beetroot, orange and chicory salad, toasted hazelnuts, elderflower vinaigrette (Vegan, DF, can be GF, contains nuts)

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

Crispy breaded chicken and mushroom flatbread, panko breaded chicken on a herb flatbread topped with creamy wild mushrooms

Carved pave rump steak, 225g (8oz), marinated in garlic, rosemary and thyme, cooked medium and carved, served with garlic and rosemary chips, pepper sauce (can be GF) **£8.00 supplement**

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

Vegan apple and plum crumble, vegan cinnamon and apple gelato (DF, Vegan)

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

GF = Gluten free

DF = Dairy free