

## **Boozy lunch menu**

**available 12noon-4pm Wednesday to Sunday**

**Two courses £20, three courses £27**

**Add a prosecco for £2.50**

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

Chicken liver pâté, sweet & sour brandy caramelised onion chutney, sourdough toast (can be GF)

Smoked salmon, crab and prawn pâté, cucumber and grapefruit salad, oatcakes **£3 supplement**

Vegan roast squash, harrisa hummus, crispy chickpeas, pomegranate, flatbread (Vegan, can be GF)

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Crispy chicken flatbread, wild mushroom and chestnut cream sauce, beetroot and cranberry salad  
(can be GF)

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

Carved pavé rump steak, 225g (8oz) and chips, rump steak 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)

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Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vegan chocolate mousse, honeycomb, poached apricots, toasted almonds (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