

Lunch Menu

- Soup of the day with a warm ciabatta roll - £7.25 (v)
- Ham, egg, & chunky chips, served with peas - £13.95 (gf)
- Crispy cider battered fish with chunky chips, homemade tartar sauce & peas -£14.95 (gf)
- Scampi served with chunky chips, peas & tartar sauce - £14.95
- Fox and Goose ham & cheese ploughman's - £15.95 (vg'p)
- Chicken & bacon salad with cherry tomatoes, cucumber, onion & Caesar dressing - £14.95
- Lasagne with a salad garnish & garlic bread – £14.95
- 6oz Rump Steak sizzler, tomato, caramelised onions & skin on fries - £15.95 (gf)
- Choose from a peppercorn, stilton, or mushroom sauce £3.50

Burgers

(Served in a brioche bun with skin on fries)

- 6oz beef burger with smoked cheddar, salad & burger relish - £14.50
- Buttermilk chicken, with salad & garlic mayo - £14.50
- Hallumi Burger served with roasted peppers with a sweet chilli sauce - £15.00 (v)
- Quorn vegan burger with roasted peppers & a sweet chilli sauce - £14.50 (vg)

Sandwiches/Ciabattas with salad garnish £8.50 (gfp)

- Ham, tomato & cheese
- Brie & cranberry (v)
- Breaded Chicken goujons, bacon, & lettuce
- Gourmet fish fingers with tartar sauce & lettuce
- Roasted Mediterranean vegetables sweet chilli sauce (vg)

Sides/Sauces

- Sweet potato fries - £5 (vg)
- Chips - £4.00 (v) With cheese – £4.50 (v)
- Beer battered onion rings – £4 (vg)
- Garlic bread- £4.50 (v) With cheese -£5 (v)
- House Salad - £4 (vg)
- Coleslaw - £4.00

Children's Meals

(Served with skinny fries and a choice of beans or peas)

- Ham & Egg £6.95 (gf)
- Chicken goujons - £6.95 (gf)
- Cod - £7.50 (gf)

Desserts

- Apple & blackberry crumble served with custard - £8.50 (gf)
 - Triple chocolate brownie served with ice cream - £7.95 (vg)
 - Treacle tart with vanilla ice cream £7.50 (v)
 - Cheesecake of the day with cream - £7.95 (v)
 - Cheeseboard - £9.50 (v)
- A selection of ice creams and sorbets please ask your server for available flavours.

***(v) vegetarian (vg) vegan (gf) gluten free (vgp) vegan possible
(gfp) gluten free possible***

If you have an allergy or an intolerance, we can adjust some of our dishes. To ensure this is handed correctly please speak to one of our managers who will be pleased to discuss our recipes. Where possible we cook from scratch in the kitchen which helps to make the adjustments quite easy, however we would like to point out that many dishes prepared in the kitchen contain dairy, nuts, flour, and other allergens. We are therefore unable to guarantee that our food is completely free from allergens.