

LUNCH Served 12noon – 3:30pm

Main Dishes

Battered cod & chips, mushy peas and tartar sauce	Regular £13.00 • Small	£9.50	
Scampi & chips with mushy peas and tartar sauce	Regular £13.00 • Small	£9.50	
Sweet & sour chicken, rice, prawn crackers		£12.95	
Sausage & mash, Yorkshire pudding, seasonal veg, onion gravy			
Cottage pie served with garden peas			
Mushroom & spinach pasta bake, garlic bread, side salad			
Jacket Potatoes – Served with salad and coleslaw			
Cheese and beans (Vegan option available)		£7.95	
Tuna mayonnaise		£8.50	
Prawn Marie-rose		£8.50	
Lighter Options			
Soup of the day served with crusty roll		£4.50	
Soup of the day served with a warm cheese scone		£5.50	
Potted mackerel pate, brown toast		£7.95	
Crispy southern fried chicken wrap, Cajun mayo, salad & coleslaw		£7.95	
Breaded brie, cranberry sauce, dressed salad		£7.95	
Chicken Caesar salad, croutons, anchovies, capers, Caesar dressing		£11.95	



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Sandwiches & Wraps

Available on sourdough bloomer or malted bloomer, as a wrap or upgrade to a baguette for £1 All served with a side salad & coleslaw, or add a bowl of soup for £1.50

Egg mayonnaise & cress	£6.40
Cheddar & pickle	£7.50
Ham & piccalilli	£7.50
Tuna mayonnaise	£7.50
Prawn Marie-rose	£7.90
Chicken & bacon mayonnaise	£7.50
Toasted Panini - Served with salad and coleslav	v
Smoked applewood & sundried tomato	£7.95
Tuna mayonnaise & mozzarella	£7.95
Ham & cheddar	£7.95
Side Dishes	
French fries	£2.50
Chunky chips	£2.50
Sweet potato fries	£2.50
Mixed Salad	£2.50

CHILDREN'S LUNCH

*UNDER 16s * - all served with peas or beans

Add a glass of squash & piece of chocolate brownie for an additional £1.20

Fish goujons and chips	£5.95
Scampi and chips	£5.95
Sausage and chips	£5.95
Pasta with tomato sauce and garlic bread	£5.95

All dishes are freshly prepared and cooked to order. Please let a member of staff know if you have any special dietary requirements or for allergen advice and information. Upon request, a number of our dishes can also be adapted to accommodate allergies and dietary requirements. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team. An allergen folder is available upon request from a member of our team