



Restaurant & Tearooms Lunch Menu October 2024

Nibbles

Mains

**Toasted sourdough bread
with olive oil & balsamic vinegar**

Olives

Olives & feta

Starters

Soup of the Day

Seasonal homemade soup of the day served with crusty bread and butter

Tempura Vegetables

Vegetables in a light tempura style batter and served with a sweet chilli dip (GF & VE)

Roast Portobello Mushrooms

Roasted Portobello mushrooms served on toasted sourdough bread with rocket (VE)

Fishcakes

Haddock, smoked salmon and smoked mackerel fishcakes served with seasonal salad and lemon mayonnaise

2.95 Fish & Chips

Freshly battered haddock, served with thick cut chips, mushy peas, tartare sauce and lemon

2.95 wedge (GF on request)

Smaller Portion Fish & Chips

4.25 (GF on request)

Chicken Supreme

Roasted chicken supreme with Parmentier potatoes, sauteed seasonal vegetables with a rich gravy

Pork Tenderloin

Pan roasted pork fillet with mashed potatoes, sauteed broccoli, greens and a creamy wholegrain mustard sauce

6.95 Steak Frites

Pan fried 8oz Bavette steak with fries, fresh salad & green peppercorn sauce

7.95 Miso Cauliflower

Miso & maple syrup marinated cauliflower steak served with fries, fresh salad and tahini sauce (VE)

15.95

9.95

15.95

15.95

18.95

14.95

Hot Sandwiches

All served with fries. Gluten Free available on request.

Crispy Chicken Flatbread 8.95

Crisp battered chicken strips, baby gem lettuce and Sriracha mayonnaise on toasted flatbread

Steak 11.95

Chargrilled steak, pickled red onion, stilton, gherkins, rocket and dijon mustard mayonnaise on white or malted baguette

Fish Finger 8.95

Beer battered haddock strips with baby gem lettuce and lemon mayonnaise on white or malted baguette

Roasted Mushroom 7.95

Marinated mushrooms, baba ganoush, pickled red onion and wild rocket on white or malted baguette (VE)

Cold Sandwiches

All served with fries. Gluten Free available on request.

Smoked Salmon 8.95

Smoked salmon, cream cheese with fresh chives, rocket and pickled cucumber

Feta & Olive Flatbread 8.95

Crumbled feta, olives, hummus, and rocket on toasted flatbread (V)

Sides

Thick cut chips 3.95

Skinny fries 3.75

Truffle Parmesan fries 4.25

Onion rings 3.00

Side salad 3.75

Mash potato 3.25

Seasonal vegetables 4.25

Baked beans 2.00

Peas (mushy/garden) 2.00

Flatbreads (two) 2.00

Tartare Sauce 0.75

Kids Meals

Crispy chicken goujons with fries and baked beans 4.95

Breaded fish fingers and chips with mushy peas 4.95

Hummus & tomato flatbread with salad (VE) 4.95

Sausage & mash potato with garden peas and gravy 4.95

Kid's Ice Cream 2.75

2 Scoops of dairy ice cream: vanilla, strawberry or chocolate

Sunday Roasts & Carvery

On the final Sunday of each month, we host a delicious Sunday carvery with a choice of meats, accompaniments and gravy.

Every Sunday we offer a delicious traditional Sunday lunch with all the trimmings

Please ask your server for details

Allergens

Our dishes are freshly prepared to order and in most circumstances, we can adjust the ingredients used accordingly to remove certain allergens. This includes gluten free and dairy free options.

If you have a medical allergy or intolerance however, please discuss this with us before ordering as we cannot guarantee any of our food is "free from" the 14 allergens due to the open kitchen environment and shared cooking facilities.



Restaurant & Tearooms Dessert Menu October 2024

Chocolate Brownie

Rich chocolate brownie served with vanilla ice cream
(GF on request)

6.95

Treacle Sponge Pudding

Steamed treacle sponge pudding served piping hot with custard

5.95

Chocolate Orange Parfait

Frozen chocolate orange parfait served with raspberry sorbet (VE)

5.95

3 Scoops of Dairy Ice Cream

Your choice of: vanilla, strawberry, chocolate, pistachio or
raspberry sorbet

4.25

Cream Tea

Fruit scone with jam, butter and clotted cream with your choice of
freshly ground coffee or speciality tea

5.95

Choose from today's range of delicious cakes on our cake display

4.25