



Lunch Menn Served Wednesday - Friday 12pm - 2pm Served Saturday & Sunday 12pm - 3pm

Mibbles

Toasted sourdough bread with olive oil & balsamic vinegar

Olives

Olives & feta cheese

Starters

Soup of the Day

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

Roast Portobello Mushrooms

Roasted Portobello mushrooms with rocket, pickled red onion, chive oil topped with goats cheese (VE on Request)

Fishcakes

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

Nudja Prawns

Seared prawns and Nudja served with sourdough bread

Mains

*3.50* Fish & Chips

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

3.75 wedge (GF on request)

Smaller Portion Fish & Chips

**4.95** (GF on request)

Featherblade of Beef

16.95 Slowly braised Featherblade of beef with creamy mashed potatoes, chantenay carrots, 6.95 buttered kale and rich gravy

Seabass

8.95

16.95 Pan fried Seabass with crushed new potatoes, 7.95 pea puree and kale with a champagne & pink peppercorn vinaigrette

**Beetroot Tarte Tatin** 

Beetroot & red onion tarte with new potatoes, 7.95 fresh salad and a maple & balsamic dressing (VE on Request)

15.95



