

LUNCH

MENU

STARTERS

Soup of the Day £6

Heaney Wheaten

Smoked Salmon and Feta

Mixed Leaves, Hot Honey Dressing

Salt and Chilli Chicken £8

Siracha, Sesame

Goats and Beets Salad £8

iMixed Leaves, Apple, Beetroot, Honey Dijon Dressing

Traditional Prawn Cocktail £8

Marie Rose Sauce, Gem, Wheaten

SIDES

Chunky Chips £4.5

Fries £3

Black Garlic Chips £5.5

Champ £4.5

Onion Rings £4.5

House Salad £4.5

DESSERTS £6

Warm Chocolate Fudge Cake

Eton-Mess

Warm Chocolate Brownie

Sticky Toffee Pudding

Profiteroles

MAIN COURSE

Slow Braised Daube of Beef £15

Champ, Bourguignon, Jus

Grilled Pepper Chicken £15

Mash, Carrot, Tobacco Onion, Pepper Sauce

Seafood Chowder £15

Kind Prawn, Smoked Coley, Heaney Wheaten

Beer Battered Fish and Chips £19

Peas, Lemon, Tartare

8oz Rump Steak £18

Chips, Tomato, Mushroom, Pepper Sauce

Panko Breaded Chicken Goujons £16

Fries, Salad, slaw

£10 LUNCH SPECIALS

Grilled Chicken Caesar Salad

Gem Lettuce, Smoked Pancetta, Parmesan, Croutons

Open Steak Sandwich

Toasted Ciabatta, Onion Jam, Mixed Leaves, Pepper Sauce

Open Chicken Sandwich

Toasted Ciabatta, Onion Jam, Mixed Leaves, Pepper Sauce

Open Goats Cheese Sandwich

Toasted Ciabatta, Onion Jam, Mixed Leaves, Slaw

6OZ Beef Burger

Toasted Bun, Lettuce, Tomato, Bacon, Cheese Slaw

Beer Battered Fish Goujons

Curry Aioli, Mixed Leaves, Salsa

(Add Fries £3)

PLEASE ALERT A TEAM MEMBER TO ANY DIETARY REQUESTS. THOUGH WE DO ENDEAVOUR TO ACCOMMODATE ALL REQUESTS NUTS AND OTHER ALLERGENS ARE USED IN OUR KITCHEN THEREFORE WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS