



Lunch menu, September 24th – October 23rd, 2026

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First Course

Soup of the day, bread/croutons (G, C, M) V

A trio of vine tomato & basil bruschetta with blue cheese, fig & walnut/cucumber, hot honey & whipped feta/beetroot, orange zest, cumin & parsley toppings (G, N, M) V

Courgette, cheddar & mint frittata, rocket & orange salad, Sriracha mayo (MU, E, M) V

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Main Course

Pan-roast pork chop, caramelised apple, mash, greens. (M)

Vegetarian risotto of the week, parmesan crisp, (M, G, SD)

Thursdays

Southern fried chicken thigh, triple cooked chips, coleslaw. (G, E, M, MU, SD)

Fridays

Homemade "Giant fishfinger", triple cooked chips, tartare sauce, pea puree. (F, E, M, G, SD)

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Dessert

Fruit crumble, crème Anglaise. (M, G, E) V

Lemon and ginger cheesecake, berry compote. (M, G) V

Hot chocolate brownie, ice cream, berry coulis. (M, E, G) V

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Allergens

C Celery, **CR** Crustacean, **M** Milk, **E** Eggs, **F** Fish, **G** Gluten,
L Lupin, **MU** Mustard, **ML** Molluscs, **N** Nuts, **PN** Peanuts,
SD Sulphites, **SY** Soy, **S** Sesame, **VN** Vegan, **V** Vegetarian.

3 courses £16.75

2 courses £15.50



Please let us know at the time of booking if you have any allergies we need to consider. Food is freshly prepared on site daily. Further allergy information is available on request