

LUNCH MENU

12noon – 2.30pm

2 COURSES £14 • 3 COURSES £16
OR AN INDIVIDUAL MAIN FOR £9.95

All our dishes and sauces are made by our kitchen team

STARTERS

SOUP OF THE DAY

Bloomer bread & butter.

BREADED SPICY PRAWNS

Salad greens & sweet chilli sauce.

CHICKEN LIVER PÂTÉ

Salad greens & toast.

PRAWN COCKTAIL

Crispy iceberg & marie-rose sauce.

CREAMY GARLIC MUSHROOMS & CRISPY BACON

With crusty bread & butter.

MAIN COURSES

CUMBERLAND SAUSAGE

Creamy mash, onion gravy & garden peas.

BREADED WHITBY SCAMPI

Our own chips & garden peas.

BURGER OF THE DAY

Lettuce, tomato, red onion. Served
with our own chips.

CHICKEN LASAGNE

Garlic bread & side salad or our own chips.

BEER-BATTERED FRESH COD FILLET

Our own chips and mushy peas.

PIE OF THE DAY

Gravy, mash or our own chips & garden peas.

CURRY OF THE DAY

Turmeric rice, poppadum and mango chutney.

STRIPS OF SIRLOIN STEAK AND BLUE CHEESE SALAD

With our own chips.

COLD HAM & BEEF

With our own chips & chutney.

Seasonal Vegetables £1.50 extra

PUDDINGS

STICKY TOFFEE PUDDING

Cream or ice-creams.

FRUIT PIE OF THE DAY (shortcrust pastry)

Custard, cream or ice-cream.

CHOCOLATE SPONGE WITH RICH CHOCOLATE SAUCE

Cream or ice-cream.

LEMON CHEESECAKE

With cream.

Add extra cream or ice-cream for 25p

FOOD ALLERGIES AND INTOLERANCES

All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination.

Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.