

NOVEMBER LUNCH MENU

**Monday – Friday
12 - 4PM**

**Two Courses £17.50
Three Courses £21.50**

STARTERS

- Homemade Soup of the Day with Focaccia Bread **G**
Southern Fried Halloumi Fries with Sweet Chilli Dip
Prawn Cocktail with Marie Rose Sauce, Avocado, Cucumber, Gem Lettuce & Brown Bloomer **G**
Chicken Liver Pate with Toasted Ciabatta & Red Onion Chutney **G**

MAINS

- Beer Battered Cod with Chips, Mushy Peas, Tartare Sauce & Lemon
Cajun Chicken Burger with Lettuce, Tomato, Red Onion, Coleslaw, House Sauce & Chips **G**
Mushroom, Spinach & Nut Roast Wellington with Creamy Mashed Potatoes, Seasonal Vegetables & Gravy **V VE N**
Cheddar Cheese & Onion Pasty with Seasonal Vegetables & Chips **V**
(Please allow 25 Minutes cooking time)
Cheddar Cheese & Bacon Beef Burger with Lettuce, Tomato, Red Onion, Coleslaw, House Sauce & Chips **G**

DESSERTS

- Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream **V**
Cheesecake of the Day with Vanilla Ice Cream **V**
Crumble of the Day with Custard **V**
Choice of Bidlea Dairy's Ice Cream or Sorbet with Berries **G V VE**
- | | | |
|---------------------------|----------------------------------|---------------------------------|
| Vanilla Pod G V | Double Chocolate G V | Strawberries & Cream G V |
| Salted Caramel G V | Sorbet of the Week G V VE | Cookie Crumble V |

**G – Gluten Free Options Available V – Vegetarian Available VE – Vegan Option Available
N – Contains Nuts or Nut Oils**

All our dishes are freshly prepared & most can be adapted to cater for your needs. Although dishes without the symbol N are made without nuts, there's a possibility that traces of nuts may still be found in them. Please speak to a member of Staff regarding any Allergies or Special Dietary Requirements. This menu is not available on UK Bank Holidays.