



Lunch Menu

Served from 12 - 2.30

Starters

Chicken Liver Parfait (GFA)	8.00
Homemade red onion marmalade and crusty bread	
Calamari (GF)	8.00
Garlic mayonnaise and dressed leaves	
Chicken Wings (GF)	8.00
Blue cheese dip with celery and cucumber	
Baked Camembert (GFA)	8.00
crudités of carrot and celery with warm crusty bread	
Breaded Whitebait	8.00
Homemade chef's recipe tartare sauce	
Crayfish Cocktail (GFA)	9.00
Marie Rose sauce with bread and butter	

Light Lunches

Smoked Salmon and Crayfish Platter (GFA)	15.00
Crusty bread and butter and dressed leaves	
Ploughman's Lunch (GFA)	14.00
Dressed leaves, pickles, chutney, apple and boiled egg with crusty bread and butter	
Ham and Cheese	
Cheese	
Pork Pie	
Chicken Caesar Salad (GFA)	14.00
Dressed baby gem, anchovies, bacon, croutons and shaved parmesan	

Main Course

Fish and Chips (GF)	16.00
Hooky beer battered haddock, garden or mushy peas	
Pie of the Day	17.00
Chef's recipe suet crust pie with creamy mash or chips with seasonal vegetables	
Burger (GFA)	16.00
Brioche bun with burger sauce, gherkin, lettuce and tomato served with chips and coleslaw	
100% British Beef	
Lasagne	15.00
Garlic bread, coleslaw and salad	
Homebaked Ham, Egg and Chips (GF)	15.00
Two free range eggs and homemade picalilli	
Ratatouille (V/VE)	16.00
Wrapped in savoury pancakes and topped with cheese	
Three Bean and Sweet Potato Chilli (GF/V/VE)	14.00
Rice, Chapati and salad	
Sandwiches	9.00
Served in toasted ciabatta with coleslaw and house salad (GFA)	
Fish finger with tartare sauce	
Ham and mustard	
Cheese and tomato	
Bacon, Brie and Pesto	

Please advise at time of ordering of any dietary requirements or allergies.
A discretionary 10% service charge is added to tables of 8 or more