

LUNCH MENU



LUNCH MENU SERVED

Tuesday-Friday
12-5pm

2 COURSE LUNCH MENU - £16

Choose a **Starter** and **Main Course**. (Puddings & Side Orders Extra)

Sandwiches and **Jacket Potatoes** can also be substituted for main courses.

STARTERS

Garlic Bread (V) - with **cheese** (V)

Soup of the Day (V) Freshly made, served with crusty bread

Button Mushrooms served on toast with herb & garlic cream (V)

Pâté of the week served with toast

Black Pudding Fritters with honey mustard dip

Prawn Cocktail with Marie Rose sauce, served with crisp lettuce

MAINS

Breaded Chicken Strips served with chips or fries, garden peas & a choice of sauce:
sweet chilli, BBQ or garlic mayo

Beer Battered Haddock & Hand-Cut Chips, with mushy or garden peas

Breaded Scampi, with hand-cut chips & your choice of mushy or garden peas

Pasta (VG), with courgette, onion, basil & thyme in a rich tomato sauce (add chicken: £5 supplement)

Chilli con Carne, served with rice or chips or half & half (add a garlic bread £4.50 supplement)

Hunter's Chicken Breast, bacon, BBQ sauce & melted cheese, with chips or fries

Liver & Onions, wholegrain mustard mash, braised cabbage, onion gravy & bacon

Chicken Burger - Breaded breast with cheese, pickle, salad, onion ring, chips or fries

Cheese Burger - Juicy beef patty with cheese, pickle, salad, onion ring, chips or fries

Burger add-ons for an extra £1.50 each: Bacon, Onion Rings, Black Pudding

Homemade Cottage Pie, creamy mash, served with pickled red cabbage or beetroot

Home-Made Pies with a puff pastry topper: Steak, Chicken & Mushroom or Cheese & Onion (V),
all served with garden peas, chips or mash

Lamb Hotpot, with a sliced potato lid, served with pickled red cabbage or beetroot (£2 supplement)

(V): Vegetarian (VG): Vegan - Please ask for Gluten-free available dishes or if you require GF bread.

Please note our food is prepared in a kitchen where nuts may be used. Please inform us of any allergies.

NB: Side orders and puddings are not included in this deal.