Lunch menu

2 COURSE 3 COURSE £18.95 £22.95

STARTERS

BAO BUNS ASIAN SPICED PULLED BEEF, SHREDDED CARROTS & CORIANDER

GRILLED HALLOUMI BUFFALO TOMATO & RED PESTO (V, GF) **GRILLED SQUID** WITH SPRING ONION, MUSTARD DRESSING & RED PESTO (GFO, DF)

BEETROOT CARPACCIO WALNUTS & BALSAMIC GLAZE (VG, GF, DF)

FISH & MAINS

TRUFFLE MUSHROOM RISOTTO WITH PORTOBELLO MUSHROOMS, TRUFFLE OIL & DRIED SHALLOTS (V, GF, VGO)

FILLET OF WILD SEA BASS WITH ROASTED NEW POTATOES, SAMPHIRE AND BASIL OIL (GF, DF) CHICKEN CAESAR SALAD BACON, CROUTONS, PARMESAN SHAVINGS & CAESAR DRESSING (GFO, DFO)

SALMON FILLET ON GARLIC GREEN BEANS, MASHED POTATOES & COCNUT HOISIN SAUCE (GF, DFO)

GRILL

Our beef is locally sourced, pasture fed & aged for 21 days. All steak are served with dressed rocket. All burgers are made on site, served with tomato, red onion, lettuce, gherkin & french fries.

300G SIRLOIN STEAK (GF, DF) (EXTRA £10)

STEAK FRITES (GF, DF)

SAUCES: PEPPERCORN, GARLIC BUTTER (GF), CHIMICHURRI (GF, DF)

CATTLE BEEF BURGER BACON, CHEDDAR CHEESE (DFO)

PULLED BEEF BURGER WITH HOMEMADE COLESLAW (GFO, DFO) CAJUN CHICKEN BURGER BACON, CHEDDAR CHEESE (GFO, DFO)

HALLOUMI BURGER WITH PORTOBELLO MUSHROOMS (V, GFO)

ADD TO YOUR STEAK OR BURGER

HALF A LOBSTER - EXTRA MARKET PRICE

JUMBO PRAWNS- EXTRA £10.50



ICE CREAM OR FRUIT SORBET

ASK YOUR SERVER FOR FLAVOURS (V/VG, GF)

WARM CHOCOLATE BROWNIE

VANILLA ICE CREAM, AND CHOCOLATE SAUCE (GFO)

CHEESECAKE RASPBERRY COULIS AND TOFFEE SAUCE ASK YOUR SERVER FOR FLAVOURS

IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE INFOR YOUR SERVER PRIOR TO ORDERING

All prices are inclusive VAT. A discretionary service of 10% will be added to your bill.

