LUNCH MENU

2 COURSE £19.95

3 COURSE £23.95

ADD ON

Bottomless Prosecco or Bottomless Cocktails

EXTRA £24/PP

EXTRA £35/PP

CHOOSE FROM APEROL SPRITZ, PORNSTAR MARTINI, ELDERFLOWER COLLINS, LYCHEE MARTINI OR MARGARITA



GRILLED HALLOUMI

BUFFALO TOMATO & RED PESTO (V, GF)

BEETROOT CARPACCIO

WALNUTS & BALSAMIC GLAZE (VG, GF, DF, N)

BAO BUNS

ASIAN SPICED PULLED BEEF, SHREDDED CARROTS & CORIANDER (DFO, N)

FISH & MAINS

TRUFFLE MUSHROOM RISOTTO

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

FILLET OF WILD SEA BASS

ROASTED NEW POTATOES, SAMPHIRE & BASIL OIL (GF, DF)

CHICKEN CAESAR SALAD

BACON, CROUTONS, PARMESAN SHAVINGS & CAESAR DRESSING (GFO,DFO)

TERIYAKI SALMON

GIANT COUSCOUS, TENDERSTEM BROCCOLI (DF)

GRILL

Our beef is locally sourced, pasture fed & aged for 21 days. All steaks 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

HOMEMADE COLESLAW (GFO, DFO)

CAJUN CHICKEN BURGER

BACON, CHEDDAR CHEESE (GFO, DFO)

HALLOUMI BURGER

PORTOBELLO MUSHROOMS (V, GFO)

ADD TO YOUR STEAK OR BURGER

HALF A LOBSTER - EXTRA MARKET PRICE JUMBO PRAWNS- EXTRA £10.50

DESSERTS

ICE CREAM OR FRUIT SORBET
ASK YOUR SERVER FOR FLAVOURS (V/VG, GF)

WARM CHOCOLATE BROWNIE

VANILLA ICE CREAM & CHOCOLATE SAUCE (GFO)

CHEESECAKE

RASPBERRY COULIS & TOFFEE SAUCE ASK YOUR SERVER FOR FLAVOURS (V, VG)



