



Lunch Menu

October 11-17



marinated olives 1.95
 garlic bread 2.10
 sharing plate: roquefort & cheddar croutons marinated olives fresh burst tomatoes 5.00

bubble & squeak soup cheddar & bacon croutons 4.50
 smoked haddock & spring onion cakes 6.25
 chef's pate & melba toast 5.25
 moules mariniere 6.95
 portabella grilled mushrooms gratin 4.95

hand cut sandwiches & baguettes – see chalkboard for this week's selection

beef teriyaki & egg noodle stir fry 4.95
 gammon ham & eggs french fries 4.95
 scotch egg french fries 4.95
 flaked salmon & strawberry salad 6.95
 caesar salad – smoked chicken bacon croutons anchovies 8.95
 chicken, mushroom & sweetcorn pie 8.95
 smoked haddock & spring onion cakes chunky chips 9.95
 8oz aberdeen angus burger french fries 8.95
 rump steak green beans french fries 12.95
 pork rib rack jacket potato 9.95
 crostini & mozzarella pizza v 8.95
 freshly battered cod fillet mushy peas chunky chips 9.95
 pancetta & spaghetti mushroom carbonara garlic bread 8.95
 coq au vin 8.95
 moules mariniere 9.95

vanilla panna cotta mango & star anise compot 4.50
 double chocolate brownies ginger & bailey's ice cream 4.50
 banana & toffee sundae 4.50

english stilton mature cheddar & brie celery grapes water biscuits 4.95

fixed price menu

portabella mushrooms * pork rib rack jacket potato * banana & toffee sundae
 2 courses £12.95 3 courses £14.95

espresso 1.80	cappuccino 2.50	macchiato 1.80
cafe latte 2.50	mochaccino 2.50	hot chocolate 2.25
fresh filter coffee	small pot (3 cup) 3.25	large pot (6 cup) 5.95 mug 2.00

tea: breakfast / darjeeling / earl grey
 small pot (3 cup) 2.95 large pot (6 cup) 4.95 fruit & herbal (per cup) 1.50

Sunday lunch midday to 3pm

roast of the day (choice of 2) 8.95 2 courses 11.95 3 courses 13.95

a discretionary 10% service charge will be added to the bill for tables of 6 or more