



## October Lunch Menu

### Starters

- Homemade focaccia & olives with rapeseed oil, balsamic (vg, gf) £6.75  
Beetroot hummus, pine nuts, pumpkin seeds & toasted pitta (v, vg, gf) £6.95  
Soup of the day, toasted focaccia (vg) £6.95  
Korean glazed pork belly bites, spring onion & sesame seeds (gf) £6.75  
Lamb belly fritters, sundried tomato, olive tapenade & micro basil £6.95  
Pan seared scallops, shaved pickled fennel, cafe de Paris butter & lemon parmesan breadcrumbs (gf) £12.75

### Ciabattas

- Lincolnshire sausage, red onion & watercress ciabatta, served with fries £9.95  
Chicken thigh club sandwich with bacon, tomato, mayonnaise & baby gem. Served with fries £9.95

### Mains

- Confit duck leg, Toulouse sausage cassoulet with haricot beans & pancetta. Served with purple sprouting broccoli (gf) £19.95  
Pan fried lambs liver, bacon, colcannon mashed potato, braised red cabbage (gf) £16.50  
Honey glazed ham, fried egg, fresh pineapple, hand cut chips & watercress (gf) £15.95  
7oz steak burger, smoked cheddar, big mac sauce, gem, tomato, brioche bun, slaw & fries (gf) £16.95  
Warm butternut squash & rainbow carrot salad with feta, pomegranate, beetroot & tahini dressing (v, vg, gf) £16.95  
Add sea bass fillet for £6.00.  
8oz rump steak served medium rare, tomato, mushroom, watercress & chips (gf) £24.95  
Add peppercorn sauce for £3.95 or cafe de Paris butter for £1.50.  
Beer battered haddock fillet, twice cooked chips, garden peas (gf) £15.50 / £19.50. Add tartare sauce or curry sauce for £1  
Steak & stilton pie, mash, seasonal greens & red wine gravy £20.95  
Salmon en croute, purple sprouting broccoli, new potatoes, white wine & chive cream sauce £20.50  
Butter chicken curry, steamed basmati rice, Pani puri crackers & red onion and coriander salad (gf) £18.95  
8oz fillet steak, fries, watercress & cafe de paris butter (gf) £32.95

### Extras

Seasonal greens	£4.50	Hand cut chips	£4.50	Roasted rainbow carrots with honey & feta	£5.50
Battered onion rings	£4.50	Skinny fries	£3.95	Purple sprouting broccoli, garlic & chilli	£3.95

### Desserts

- Traditional Baklava, Turkish delight ice cream £9.25  
Sticky toffee pudding, salted toffee sauce & vanilla custard £8.50  
Tonka bean crème brûlée, amoretto stewed apricot, almond biscotti biscuit (gf) £9.25  
Chocolate fondant, frozen raspberry yoghurt & fresh raspberries £8.95  
Affogato - vanilla ice cream & double espresso, almond biscotti biscuit (vg, gf) £5.75  
Trio of cheese, millers toasted biscuits, grapes, celery & quince jelly (gf) £12.50

**VG – a vegan option is available   V – a vegetarian option is available   GF – a gluten free option is available**

**Please let your server know if you have any food allergies**