

(Please note that some dishes might change due to seasonal availability)

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## LUNCH MENU

Rustic homemade soup with crusty bread £4.95

Chicken liver Pate with French bread & chutney £4.95

Whole, mini Camembert served with veg & fruit crudities, artisan bread & sweet chutney £4.95

Oven baked aubergine & provincial tomato gratin with parmesan & ricotta cheese £6.95

Middle Eastern salad with tabouli & feta, humus, falafels, stuffed vine leaves,  
mint yoghurt & lemon £7.95

Goat's cheese risotto with sweet roasted balsamic beetroot & red onions,  
aged parmesan & watercress £7.95

Homemade organic Steak, ale & horseradish pie, hand cut chips & sautéed summer beans £8.95

Steak burger on ciabatta with lettuce, onion, tomato, mustard mayo & tomato relish served with  
hand cut chips £8.95  
extra melted cheese or pancetta 50p/each

Bean & nut burger served in a bun with lettuce, tomatoes, onions, humus, tomato relish &  
hand cut chips £6.95  
extra melted cheese 50p

Nachos – corn chips served with veggie bean chilli, melted cheese, soured cream,  
tomato salsa & guacamole £6.95

Salad of roasted free range, poached chicken with roast garlic, summer beans, spinach, watercress,  
new potatoes, lemon & thyme oil £7.95

Selection of cheeses with biscuits or bread & chutney £6.95

Sides £3.00 each

Artisan bread olive oil & balsamic

Hand cut chips

Side salad

Sautéed summer beans

Extra dips 25p each

Humus, sour cream, chilli sauce, mayo, BBQ, garlic mayo

See counter for selection of bar snacks

*(10% service charge will be added to tables of 5 or more.)*