



Lunch menu for the week of 22nd May

Served 12pm - 3pm

- Full English breakfast with black pudding and fried organic eggs £9
Honey roasted ham with fried organic eggs and skin-on chips £9.50
Butternut squash and sweet potato soup with granary bread and butter £5
Smoked bacon and wild mushroom risotto £9.50
Smoked haddock and spring onion fishcakes with skin-on chips, mixed leaf salad and tartare sauce £10
Lincolnshire sausages with mash, red wine gravy and caramelised red onion £9.75
Lamb, chickpea and chorizo pie with buttered peas, mash and red wine gravy £10

Homemade burgers (served with skin-on chips)

- Beef burger £9.50
Minted lamb burger £9.75
Free-range chicken breast burger £10
Falafel burger £9.50

Add a topping:

- Gherkins 30p
Swiss cheese 80p
Blue cheese 80p
Mature Cheddar 70p
Brie 70p
Bacon 70p
Caramelised red onion 60p
Chilli salsa 30p
Fried organic egg £1

Sandwiches (white or granary bread served with skin-on chips)

- Steak and horseradish £8.25
Sausage with English mustard £7.75
Fish fingers with tartare sauce £8
Garlic wild mushroom and mature Cheddar melt £8.25
Free-range chicken and sweetcorn in English mustard mayo £8

Sides

- Chips £3.50
Sweet potato wedges £4.50
Side salad £4
Bread and butter (white or granary) £1

Puddings £5 *all served with vanilla ice cream*

- Dark chocolate melt-in-the-middle pudding
Rhubarb crumble
Sticky toffee pudding
Apple and blackberry pie

Wherever possible we will adapt a dish to suit any dietary requirements - please ask.

*Please ask a member of staff if you require allergen information. Our food is freshly cooked to order.
We aim to have your meal with you within 20 minutes but please bear with us at busy times.
We use British meat and fish from sustainable stock.*