

# Lunch for Less

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## To Start

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### Seasonal Soup

Mini wholemeal loaf, English butter (GFA) (V)

### Charred English Asparagus

Romesco, Olives & Vegan Feta (PB GF)

### Whole Breaded Whitebait

Tartar sauce, Lemon (GF)

### Chicken Liver Parfait

Apple & Apricot Chutney, Toasted brioche

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## Main Course

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### Ale Battered Haddock Fillet

Triple cooked Chips, Tartar sauce, Minted Mushy Peas, Lemon (GF)

### Smoky Tomato &

### Mixed Bean Cassoulet

“Cheese” Crumble, Garlic roasted new potatoes, Sauteed greens. (PB) (GF)

### Chicken Ballotine

Wild mushroom & pea fricassee, Fondant potato, Red wine jus (GF)

### 7oz Beef Burger

Streaky bacon, Applewood cheddar, Red chilli jam, Brioche bun, with a Side of skin on fries, Little gem lettuce, Red onion coleslaw (GFA)

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2 Course for

£16.95

3 Course for

£20.95

Inclusive of Tea or Coffee

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## To Finish

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### Biscoff Sticky Toffee Pudding

Vanilla Bean Ice Cream

### Cinnamon Apple Cake

Warm Vanilla Custard (PB)

### Crème Brulée

Lemon & Thyme Shortbread (GFA)

### 2 Scoops of Ice Cream

Ask your server for our collection of flavours

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Please make your server aware of any allergies or dietary requirements before placing your order.

Allergens

GF-Gluten Free GFA-Gluten Free Adaptable PB-Plant Based V-Vegetarian PBA - Plant Based Adaptable