



Lunch Menu

Starters

Cheesy Garlic Bread (V) With salad garnish	£4.50
Hot and Spicy Chicken Wings With blue cheese dip (6)	£6.50
Creamy Garlic Mushrooms (V) On a toasted Ciabatta with rocket salad and parmesan	£6.50
Chicken & Bacon Caesar Salad Baby gem lettuce, crispy bacon, garlic croutons and parmesan	£6.50
Soft Taco Beef brisket with chipotle mayo, crispy onion and lettuce	£6.95
Goats Cheese Fritter (V) With caramelised red onion, wild rocket salad, cranberry puree and candied walnuts	£6.95
Cheesy Italian Arancini Balls Stuffed with chorizo and mozzarella, with salad and garlic mayo	£6.50

Sandwiches **8.50**

Club Sandwich Triple layer, chicken, bacon, lettuce and tomato
Goujon Wrap Chicken goujons, bacon, lettuce, cheese, tomato, sweet chilli and garlic mayo
Turkey & Ham Sandwich Toasted Turkey & Ham, with cranberry sauce
Add fries £2

Mains

Steak on the Stone Chips, salad and a trio of sauces Choice of 10 Oz. Fillet or 12 Oz. Sirloin	27.95
Steak Sandwich Toasted garlic ciabatta, sautéed onions, cheese, served with chunky chips	15.50
100% Fillet Steak Burger Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips –	12.50 Double Up £3
Homemade Lasagne With salad, and garlic bread and skinny fries	12.50
Crispy Honey Chilli Chicken Salad With homemade salad	10.50
Chef's Roast of the Day Turkey & Ham With seasonal vegetables and potatoes	12.50
Fish n Chips Haddock, mushy peas, chunky chips and homemade tartar sauce	12.50

On the Side **3.50**

Chunky chips, skinny fries, lattice fries, vegetables, mash, mushrooms, onion rings

Sauces **3.00**

Peppered Sauce, Gravy

(V) Vegetarian: Some dishes can be made suitable for vegetarians, please ask for information

Allergen Info: Due to the nature of our catering operation we cannot guarantee allergen free meals



Wine List

Sparkling	By the Glass	By the Bottle
Prosecco Spumante, Quadri, Veneto, Italy	6.95	26
Champagne, Moët & Chandon, Imperial		65
Rosé		
Rosé d'Anjou, Domaine de L'Ambroisie, Loire, France	6.00	21
<i>Classic, fruity balanced Rosé with fresh strawberry flavours</i>		
White Wines		
House White	6.00	21
Pecorino, La Piuma, Terre di Chieti, Italy	6.00	21
Chenin Blanc, Long Beach, South Africa		23
Chardonnay, Cefiro Reserva, Casablanca Valley, Chile		24
Rioja, Talla Diamante, Franco-Espanolas, Spain		25
Sauvignon Blanc, Heart of Stone, Marlborough, New Zealand		26
Albarino, Castro Martin, Rias Biaxas, Spain		35
Rioja, Bordon Reserva, Vila Sol Franco-Espanolas, Spain (6 years old)		40
Red Wines		
House Red	6.00	21
Sangiovese, Galileo Rosso, Tuscany, Italy	6.00	21
Côtes du Rhône, Réserve des Armoiries, France		23
Rioja, Bordon Crianza, Franco-Espanolas, Spain		26
Pinot Noir, Villa Wolf, Pfalz, Germany		26
Malbec, Finca Sopenia, Mendoza, Argentina		30
Rioja, Bordon Reserva, Franco-Espanolas, Spain (6 years old)		32
Cabernet Sauvignon, Rustenberg, John x Merrimen, Stellenbosch, SA		33
Rioja, Bordon Gran Reserva, Franco-Espanolas, Spain (2012)		40

