

LITE BITE LUNCH MENU

SERVED MONDAY TO FRIDAY

12-5PM

2 COURSES £15 3 COURSES £18

INCLUDING A DRINK

pint of house lager or ale, 125ml glass of house wine, any soft drink (excl. cocktails)
or any hot drink (excl. liqueur coffees)

TO START

Soup of the moment (v, ve, gf available)

Warm bread & butter

Smoked salmon tartare (gf available)

Beetroot pickled egg, croutes & watercress

Confit duck & bacon salad (gf)

Crispy Serrano, balsamic glaze

Queenie scallops (gf)

Herbed garlic butter & breadcrumbs, cheddar & watercress (+2.00)

MAINS

Cauliflower steak (v)

Pan roasted cauliflower, fries, dressed watercress

Sausage of the day

Creamed potatoes, seasonal greens & onion gravy

East coast battered haddock

Yorkshire beer battered 4oz haddock, triple cooked chips, mushy peas & tartar sauce

4oz Steak *best served pink*

Sirloin, fries, dressed watercress

DESSERTS

Duo of British cheese (v)

Crackers & house chutney (*fruit cake +£1*)

Medjool date sticky toffee pudding (v)

Brandy snap, vanilla ice cream

Rhubarb & apple crumble (v)

Ginger crumb & custard

Salted caramel brownie (v)

Dark chocolate ice cream & hot chocolate sauce

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request. Items subject to availability.