



# LITE BITE MENU

2 COURSES £18 - 3 COURSES £21  
SERVED TUESDAY TO FRIDAY, 12 - 5PM, SATURDAY 12 - 2PM

## TO START

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- Goats Cheese Bruschetta** honey & balsamic glaze, dressed salad (v)
- Pan Fried Cajun Halloumi** honey mustard salad, chive emulsion (gf, v)
- Soup of the Moment** whipped butter, ciabatta (ve, gf avail)
- Sausage Roll** pork & apple, crispy onions, brown sauce
- Chicken Liver Parfait** honey croute, dressed salad (gf avail)

## MAIN COURSE

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- Curried Risotto** dressed rocket, chive oil, mango chilli puree (v)
- Breaded East Coast Haddock Goujons** triple cooked chips, mushy peas & tartare sauce
- Roast Beef** roast potatoes, seasonal greens & gravy (gf)
- Pork Sausage & Mash** seasonal greens, gravy (v avail)

## DESSERT

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- Mulled Fruit Crumble** brandy custard (v, ve avail)
- Eton Mess** chantilly, cherry compote, blueberry sherbet, meringue (gf, v)
- Irish Coffee Chocolate Lava Pudding** vanilla ice cream, honeycomb, raspberry coulis (v) +£2 supplement
- Sticky Toffee Pudding** toffee sauce, vanilla ice cream (v)
- Chocolate & Mixed Berry Compote** brandy snap basket (v)

## SIDES

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**Fries, Chips** (gf, ve) 4.50

**Tomato & Chilli Gnocchi** spinach, courgette, olives (v) 5

**Gruyere Mashed Potatoes** (gf, v) 6

**Pigs in Blankets** honey mustard dressing 5.50

**House Salad** (gf, ve) 4.95

**Seasonal Greens** salt & pepper (gf, ve avail) 4.95

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. Prices may be subject to government tax. **v-vegetarian | ve-vegan | gf-gluten free**