

# LUNCH SPECIALS

All smaller plates, perfect for lunch

SERVED LUNCHTIMES TUESDAY-FRIDAY 12PM-2PM

**1 COURSE £13/2 COURSES £16**



## Mains

- **Homemade Scotch egg ploughmans.** Taw Valley cheddar, pickled onions, Pink Lady apple, cherry vine tomatoes, homemade chutney & crusty bread.
- **Old-school prawn cocktail, gem lettuce, brown bread & butter**
- **Smoked haddock, spring onion farmhouse cheddar fishcake & creamed pea fricassé**
- **Spinach, goat cheese & roasted heirloom tomato lasagne, garlic ciabatta add rocket & parmasan salad for £2**
- **Risotto primavera with spring vegetables, wild garlic butter, roasted cherry tomatoes & parmesan (v, veg available)**  
add chicken for £3.5
- **Traditional pork sausage, mashed potato & pork gravy**  
add veg portion for £2.5
- **5oz rump steak & chips, grilled mushroom & plum tomato**  
add peppercorn or blue cheese sauce for £3
- **5oz gammon steak & chips, egg or pineapple, grilled mushroom & plum tomato**
- **Moroccan lamb tagine, fennel & cumin basmati rice, mint yoghurt**
- **Wholetail scampi & chips, garden peas & chunky tartare sauce**
- **Mini lager-battered haddock & chips, garden peas & chunky tartare**  
add chip-shop curry sauce £2

## Sweets

- Sticky toffee & banana pudding, toffee sauce & vanilla ice cream
- Crème brûlée & homemade biscuit
- White Chocolate and Baileys tiramisu
- Mint chocolate aero cheesecake
- Affogato, vanilla ice cream and double espresso (add a shot of liquor for £3)
- Freshly ground coffee & flapjack slice
- Selection of ice creams & sorbets (up to 2 scoops)
  - Strawberry
  - Honeycomb
  - Morello cherry
  - Maple & walnut
  - Double choc chip
  - Salted Caramel
  - Madagascan Vanilla
  - Rum 'n' Raisin

**Sorbet:** mango, raspberry, lemon

Some dishes may be adapted to accommodate other allergy/dietary requirements. All allergens are present in our kitchen, and although we take substantial steps to ensure customer safety, we cannot 100% guarantee against traces.