

Fixed Price Lunch Menu

Monday to Friday 12-2pm

1 COURSE	2 COURSE	3 COURSE
£12	£16	£20



STARTERS

- Chef's Seasonal Soup, Herb Croutons (1,9,V,VE,GFA)
- Corn Ribs, Chilli & Maple Dip (V,VE,GF)
- Hake Goujons, Sweet & Sour Lemon & Chilli Sauce (1,4)
- Shitake Mush-Balls, Marinara Sauce (1,8,V,VE)
- Goats Cheese & Walnut Parfait, Onion Puree, Pickled Celery (7,8,9,V,GF)

MAINS

- Chicken Parmigiana, Hand Cut Chips, Rocket Salad (1,3)
Vegan Option with Roasted Aubergine (V,VE,GF)
- 4 Oz Butchers Sirloin, Hand Cut Chips, Coleslaw, Onion Rings (1,3,10)
Served with Choice Of;
 - Mushroom Sauce (7,GF)
 - Peppercorn Sauce (7,10,GF)
 - Harissa Mayo (3,GF)
- Beer Battered Fish & Chips, Mushy Peas, Tartare Sauce (1,3,4,10,**)
Vegetarian Option with Halloumi (V,7)
- Sweet Potato, Chickpea & Spinach Curry Pilau Rice & Tear Drop
Naan Bread (1,8,10,V,VE,GFA)
- Wild Mushroom Pappardelle, Basil & Macadamia Pesto (V,1,3,7,8,10)
- Cumberland Sausage & Mash in a Yorkshire Pudding Onion Rings,
Red Wine Gravy (1,7,9)
- Lamb Kebabs, Roast Whole Aubergine, Harissa & Natural Yoghurt (1,7,GF)
- Scampi, Chips & Peas, Tartare Sauce (1,2,4,7)

DESSERTS

- Chocolate & Caramel Stack (1,3,7,V)
- Biscoff & Coffee Cheesecake, Black Caramel Sauce (1,7)
- Raspberry Bakewell Semifreddo, Macarons, Coulis (1,3,7,8,V)
- Chocolate Brownie Sundae (1,3,7,V)
- Fruit Salad Blood Orange Sorbet (V,VE)

ALLERGEN REFERENCE

V - Vegetarian / VE - Vegan / GF - Gluten Free / GFA - Gluten Free Available / ** - May contain small bones Allergen Reference

Please inform your server of any dietary requirements or allergies.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

1. Cereals Containing Gluten, Namely: Wheat (Such As Spelt And Khorasan Wheat), Rye, Barley, Oats. 2. Crustaceans For Example Prawns, Crabs, Lobster, Crayfish. 3. Eggs. 4. Fish. 5. Peanuts. 6. Soybeans. 7. Milk. 8. Nuts; Namely Almonds, Hazelnuts, Walnuts, Cashews, Pecan Nuts, Brazil Nuts, Pistachio Nuts, Macadamia (Or Queensland) Nuts. 9. Celery (Including Celeriac). 10. Mustard. 11. Sesame. 12. Sulphur Dioxide/Sulphites; Where Added And At A Level Above 10mg/Kg In The Finished Product. This Can Be Used As A Preservative In Dried Fruit. 13. Lupin Which Includes Lupin Seeds And Flour And Can Be Found In Types Of Bread, Pastries And Pasta. 14. Molluscs Like Clams, Mussels, Whelks, Oysters, Snails And Squid.

*T&C'S APPLY - 10% DISCOUNT APPLICABLE TO 3 COURSE FIXED PRICE FOOD MENU ONLY, NOT COFFEE OR DRINKS.

Coffee

COFFEE

Espresso	£3.70
Cappuccino	£3.90
Latte	£3.90
Americano	£3.70

Flat White	£3.90
Mocha	£3.90
Hot Chocolate	£3.70
Decaffeinated Coffee	£3.70
Cafetière small (2 cup)	£5.50
Cafetière large (6 cup)	£7.50

LIQUEUR COFFEE

Jameson's Irish Coffee	£7.00
Courvoisier French Coffee	£7.00
Calypso Tia Maria Coffee	£7.00
Baileys Irish Cream Coffee	£7.00
Italian Amaretto Coffee	£7.00

Drinks

MOCKTAILS

Virgin Apple Mojito	£4.95
Elderflower & Mint Cooler	£4.95
Cuddles On The Beach	£4.95
Pink Lemonade	£4.95

SOFT

J20 Apple & Mango 275ml	£3.40
J20 Apple & Raspberry 275ml	£3.40
J20 Orange & Passion 275ml	£3.40
Fever Tree Ginger Beer 200ml	£2.75
Fever Tree Light Tonic 200ml	£2.75
Fever Tree Tonic 200ml	£2.75
Sparkling Water 330ml	£2.50
Still Water 330ml	£2.50
Sparkling Water 1L	£3.50
Still Water 1L	£3.50
Pepsi Max 200ml	£2.50
Red Bull	£3.70
Cordials 284ml	£1.65
Pepsi 284ml	£2.40
Diet Pepsi 284ml	£2.20
R Whites Lemonade 284ml	£2.40
Apple Juice 284ml	£2.50
Orange Juice 284ml	£2.50
Cranberry Juice 284ml	£2.50
Pineapple Juice 284ml	£2.50
Robinsons Fruit Shoot 200ml	£2.50

COCKTAILS

Manor Martini	£9.95
Espresso Martini	£9.95
Pink Gin Fizz	£9.95
Sex On The Beach	£9.95
Cherry Cola	£9.95
Chambord Royale	£9.95
Aperol Spritz	£9.95

WHISKEY

Bells	£4.30
Famous Grouse	£4.40
Glenfiddich	£6.00
Jack Daniels	£4.40
Jameson Stout Edition	£4.50

VODKA

Smirnoff	£4.40
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BRANDY

Courvoisier VS XXX	£4.95
Hennessy Very Special	£5.85

DRAUGHT

Pravha 4.0%	£5.60
Madri 4.6%	£6.10
Alpacalypse 4.3%	£5.60
Caffreys Black Stout 3.4%	£4.85
Guinness Microdraught 4.2%	£6.10
Guinness Microdraught 0%	£5.10

GIN

Bombay Gin	£4.60
Gordons Gin	£4.40
Gordons Pink Gin	£4.40
Hendricks Gin	£4.70
Whitley Neill Raspberry	£4.60
Whitley N Rhubarb & Ginger	£4.60
Whitley Neill Blood Orange	£4.60

SHOTS

Jägermeister	£4.00
Sambuca	£4.00
Sourz Apple	£3.85
Sourz Cherry	£3.85
Tequila Jose Cuervo	£4.00
Baby Guinness	£4.65
Jägerbomb	£4.65

BOTTLE BEER

Budweiser 330ML	£4.90
Peroni 330ml	£4.90
Peroni 0% Alcohol free 330ml	£4.50
Peroni Gluten Free 330ml	£4.50
Staropramen 0% 330ml	£4.60
Aspall Draught Cyder 500ml	£6.00
Rekorderlig Straw/Lime 500ml	£6.00
Rekorderlig W Berries 500ml	£6.00
Rekorderlig Passion Fruit 500ml	£6.00

LIQUEURS

Southern Comfort	£4.20
Archers	£4.40
Baileys 50ml	£4.95
Disaronno	£4.40
Malibu	£4.40
Tia Maria	£4.40
Pimm's 50ml	£5.00

RUM

Bacardi	£4.20
Captain Morgan Spiced	£4.35
Captain Morgan Dark Rum	£4.35

Wines

WHITE WINE

175ML/250ML/BOTTLE

Villa Elsa Pinot Grigio, Italy Pale straw colour, citrus with a hint of tropical fruit. Ideal as an aperitif & with pasta or fish.	£5.90/£8.00/£22.50
Concha Y Toro Sauvignon Blanc, Chile Pale gold colour, apple and citrus aroma, fruity and fresh on the palate.	£5.60/£7.70/£21.50
Blass Chardonnay, Australia Medium bodied with stone and tropical fruits that lead to a creamy smooth finish.	£6.30/£8.50/£23.95
Honu Sauvignon Blanc, New Zealand This classic Sauvignon Blanc is fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry.	£30.50

SPARKLING

125ML/BOTTLE

Chio Prosecco DOC, Italy Fresh fruity aromas. Citrus and green fruit on the palate. Pleasant finish.	£6.10/£29.95
Chio Rose Spumante, Italy Delicate pink, fine perlage, fresh fruity, floral, creamy and persistent, suitable as aperitif.	£6.10/£29.95
J Lemoine Brut Champagne, France Fruity nose with light aromas of citrus fruit from 30% Chardonnay in the blend.	£10.10/£46.50
Veuve Clicquot Yellow Label, France A delicate yet rich, Pinot Noir-based rose from a Pinot Noir specialist. This has a fine mousse, wonderful texture and deliciously tangy finish. Beautiful!	£59.95

RED WINE

175ML/250ML/BOTTLE

Concha Y Toro Merlot, Chile Rich wine, delivering black fruit and spice aromas, with plum and chocolate flavours.	£5.60/£7.70/£21.50
Blass Shiraz, Australia Medium bodied with rich red fruit and vanilla from the touch of oak during maturation that lead to a soft generous finish.	£6.30/£8.50/£23.95
Petirrojo Cabernet Sauvignon Bright ruby red in colour and rich in ripe black fruit, with notes of plums and some pepper. Light to medium body, with smooth juicy tannins.	£6.50/£8.90/£24.95
Trivento Tribu Malbec, Argentina Vibrant violet in colour, this unoaked wine shows the pure fruit characteristics of the Malbec grape. With red berries and herbs on the nose, it possesses a medium body and soft rounded tannins.	£6.90/£9.40/£26.50
ROSE	175ML/250ML/BOTTLE
Villa D'Elsa Pinot Grigio Blush, Italy 'Blush' pink colour and delicate wild-strawberry flavours, balanced by a crisp citrus finish.	£5.90/£8.00/£22.50
Pier 42 White Zinfandel, United States Lively refreshing flavours of ripe strawberry and juicy watermelon combine with a delicate sweetness and crisp acidity.	£6.30/£8.50/£23.95