



Allergens in Brackets – 1=Celery 2=Cereals Inc Gluten
3=Crustaceans 4=Eggs 5=Fish 6=Lupin 7=Milk
8=Molluscs 9=Mustard 10=nuts 11=Peanuts
12=Sesame Seeds 13=Soya 14=Sulphur Dioxide
Please tell us of any Dietary requirements or Allergies

LUNCH & BUBBLES

Starters

Homemade Soup of the Day (ask server for allergens)

Chicken & Duck Liver Pate (2,7,14)

Mains

Lunchtime Pie with Potatoes of your choice & Vegetables

Steak, Kidney & Mushroom (2,7,14) **Chicken & Chestnut** (2,4,7)

Trawler (2,3,5,7,9,14)

Leek, Potato & Spinach Pie, in Vegetable Velouté topped with Puff Pastry **VA,GFA** (2,14)

Tomato, Onion and Rocket Salad, with Toasted Pine Nuts & Pickled Red Onion
(10,14) **(Vegan)**

Sandwiches on Granary Bread or Toasted Ciabatta - £12 (2,7,14)

All served with Homemade Coleslaw & Roasted Vegetable Crisps

Tuna Mayonnaise (2,4,7,14)

Smoked Salmon with Herb Whipped Cream Cheese (2,5,7,14)

Rare Roast Beef & Horseradish (2,7,14)

Oakwood Smoked Cheese & Pickle (2,7,14)

Brie & Cranberry (2,7,14)

Prawn & Marie Rose Sauce (2,3,7,14)

Desserts

Cheesecake of the Day (2,7 check with your server)

Ice Cream with either Hot Raspberries or Toffee Sauce (7,14)

Or one of our Liqueur Coffees

2 courses with Prosecco £45

Or with Champagne £85

Available Monday to Saturday 12-2.00 pm

Must be booked in advance – 90 minute slot for bottomless drinks