



# LUNCH MENU

## 11.30am - 2.00pm



### SOUPS

A generous bowlfull served with a warmed wedge of multigrain bread & butter. 9

### PÂTÉ

Choose from selection, with warmed wedges of multigrain bread, butter & chutney. 9.5

### MELTED CHEESE SCONE

Vintage cheddar or Blue Vinny with dressed tender leaves, vine tomatoes & chutney. 10

### JACKET POTATO

Melted cheddar or Blue Vinny or Chilli Beans, dressed tender leaves, vine tomatoes & chutney. 10

### SAUSAGE ROLL

With dressed tender leaves, vine tomatoes, apple & walnut salad & chutney. 12

### PASTRY BAKES

Mushroom brie & cranberry - Salmon & dill 8.5  
- Mediterranean Vegetable Tart.

With dressed tender leaves, vine tomatoes, apple & walnut salad & chutney. 15

### DEEP FILLED QUICHE SLICE - Served Hot 9.5

With dressed tender leaves, vine tomatoes, apple & walnut salad & chutney. 16

Quiche Lorraine, vintage cheddar, smoked bacon & Onion.

Red Leicester with bacon, tomato & herbs.

Asparagus & Vintage Cheddar.

Blue Vinny, Broccoli & walnut.

### PIES

Baked in pastry cases served with fluffy vegetable mash & gravy. 16

Steak & Ale / Steak & Stilton / Steak & Kidney

Chicken, Bacon & Leek.

Homity (Potato, cheddar and onion).

Sweet Potato, Butternut squash & Curry

SIDE SALAD 6.5

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*Gluten Free Bread available  
Please ask about food allergens*

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