

PLATTERS (all served with bread)

– dishes can be prepared so they are suitable for a Gluten Free diet please advise your server of any dietary requirements.

Whole baked Camembert, onion jam & pickles (v)	11.50
Cured meat platter, onion jam & pickled vegetables	12.00
Cured & smoked fish platter, pickles, tartare sauce & dill crème fraiche	11.50
Houmous, spiced aubergines, tzatziki, grilled vegetables & flatbread (v)	9.50

FILLED SOURDOUGH ROLLS served with a side salad

- Grilled vegetables, creamy Burrata cheese and pesto (v)	7.90
- Chicken and bacon with a Caesar dressing	8.50
- Roast pork and salsa verde	8.00
- Smoked salmon and dill crème fraiche	8.70
- Roast beef and horseradish	8.90

PIZZAS

Classic Margherita – tomato, mozzarella, oregano & basil leaves (v)	8.50
The American – tomato, mozzarella & pepperoni	9.00
The Farmer – tomato, mozzarella, ham, mushrooms & olives	9.90
Saddle Sore – tomato, mozzarella, spicy beef, red onion & fresh chilli (hot)	10.90
Rustic – tomato, mozzarella, black olives & after cooking Parma ham & roquette	11.50
Veggie – tomato, mozzarella, beetroot, goat cheese & after cooking watercress & walnuts (v)	10.90

SALADS – all our salads can be made suitable for a Gluten Free diet

Roast beetroot, watercress, toasted walnuts and goats cheese (v)	8.95
Smoked Salmon, warm potato, cucumber, spring onion & lemon dressed leaves	10.90
Greek Salad – Feta Cheese, red onion, cucumber, black olives, tomato, basil & oregano	9.50
Crispy duck and spiced plum, cucumber, Asian slaw & peanut dressing	9.90
Ploughman's – honey glazed ham, cheese, pickles, pork pie, boiled egg & bread	10.90
Classic Caesar – Gem lettuce, anchovies, parmesan, Caesar dressing & croutons (v)	9.00

(Add chicken +£3.45)

Lunch and Light Bites Menu served 12pm – 6.00pm

Children's portions are available (half size at half price) or simple dishes on request
Tables of 6+ will incur a 12.5% service charge Allergen menu available on request