



## Lunch Menu

### Starters

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<b>Cheesy Garlic Bread (V)</b> With salad garnish	<b>£5.50</b>
<b>Hot and Spicy Chicken Wings</b> With blue cheese dip (6)	<b>£7.50</b>
<b>Creamy Garlic Mushrooms (V)</b> On a toasted Ciabatta with rocket salad and parmesan	<b>£6.95</b>
<b>Chicken &amp; Bacon Caesar Salad</b> Baby gem lettuce, crispy bacon, garlic croutons and parmesan	<b>£6.95</b>
<b>Soft Taco</b> Beef brisket with chipotle mayo, crispy onion and lettuce	<b>£7.50</b>
<b>Crispy Coronation Chicken</b> On a bed of salad and drizzled in garlic mayo	<b>£7.50</b>
<b>Goats Cheese Fritter (V)</b> With caramelised red onion, wild rocket salad, cranberry puree and candied walnuts	<b>£6.95</b>
<b>Cheesy Italian Arancini Balls</b> Stuffed with chorizo and mozzarella on a spicy tomato sauce topped with parmesan	<b>£7.50</b>

### Sandwiches **8.50**

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<b>Club Sandwich</b> Triple layer, chicken, bacon, lettuce and tomato
<b>Goujon Wrap</b> Chicken goujons, bacon, lettuce, cheese, tomato, sweet chilli and garlic mayo

**Add fries £2.50**

### Mains

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<b>Steak on the Stone</b> Chips, salad and a trio of sauces Choice of 10 Oz. Fillet or 12 Oz. Sirloin	<b>29.95</b>
<b>Steak Sandwich</b> Toasted garlic ciabatta, sautéed onions, cheese, served with chunky chips	<b>19.95</b>
<b>100% Fillet Steak Burger</b> Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips –	<b>12.50</b> <b>Double Up £4</b>
<b>Homemade Lasagna</b> With salad, and garlic bread and skinny fries	<b>12.50</b>
<b>Crispy Honey Chilli Chicken Salad</b> With homemade salad	<b>10.50</b>
<b>Chef's Roast of the Day</b> Turkey & Ham With seasonal vegetables and potatoes	<b>12.50</b>
<b>Chinese Style Chicken Curry</b> With onions, peas, mushrooms and rice	<b>12.50</b>
<b>Add chips</b>	<b>2.50</b>
<b>Fish n Chips</b> Haddock, mushy peas, chunky chips and homemade tartar sauce	<b>12.50</b>

### On the Side **4.00**

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Chunky chips, skinny fries, lattice fries, vegetables, mash, mushrooms, onion rings

### Sauces **3.00**

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Peppered Sauce, Gravy

**(V) Vegetarian:** Some dishes can be made suitable for vegetarians, please ask for information

**Allergen Info:** Due to the nature of our catering operation we cannot guarantee allergen free meals



## Wine List

Sparkling	By the Glass	By the Bottle
Prosecco Spumante, Bellino, Italy	8.5	32
Champagne, Moet & Chandon, Imperial		65
Rosé		
Viura, Rosé Diamante, Rioja, Semi Dulce, Spain	6.95	24
Primitivo Rose Appassite, Puliga, Italy	6.95	24
White Wines		
Viura, Rioja, Diamante, Franco-Espanolas, Spain	6.95	24
Fiano da Uve Appassite , Puglia, Italy	6.95	24
Chardonnay, Terre Sicilliane, Barbanera, Italy	7.5	26
Viura, Rioja, Talla Diamante, Franco-Espanolas, Spain	7.5	26
Chardonnay, Pian Oro Bianco, Barbanera, Italy	8	28
Sauvignon Blanc, Vecciano Super Tuscany, Italy	8.5	32
Assario, Floral Evora Alenj Portugal		40
Chardonnay/Sauvignon & Vermintino , Gigino Bianco, Tuscany, Italy		45
Arinto, Antão Vaz , Cartuxa Branco, , Evora Portugal		50
Arinto, Antão Vaz, Pera Manca Branco, Evora Portugal		100
Red Wines		
Temperanillo, Rioja, Bordon Crianza, Franco-Espanolas, Spain	6.95	26
Cab Sauv/Merlot , AOC Medoc Rose Saint Germain, Franch		28
Temperanillo, Rioja, Bordon Reserva, Franco-Espanolas, Spain (2017)	8.5	32
Sangiovasse, Vino Nobile di Montepulciano, Barbarena, Italy		32
Merlot, AOC Haut Medoc Moulin De la Monte, France		32
Sangiovasse/Cab Sauv, Collezione Famiglia Vecciano Toscana , Italy	9.5	35
Trincadeira/Alicante Bouschet/Aragonez, Floral, Evora Portugal		40
Temperanillo, Rioja, Bordon Gran Reserva, Franco-Espanolas, Spain	10.5	40
Shiraz/Merlot, Gigino 80 Anniversario, Barbanera	15	50
Temperanillo & Mazuelo, D'Anglade, Bordon Reserva, Spain (6,400 Bottles Made)		50
Trincadeira/Alicante Bouschet/Aragonez, Cartuxa Tinto, Evora Portugal		55
Rioja, Garnacha , Palpito, , 2021 Limited Edition (2,711 Bottles Made)		120
Trincadeira & Aragonez, Pera Manca Tinto, Evora Portugal		400

