

Served from 12pm - 8.30pm

LUNCH MENU

served from 12pm - 5pm

Made to order sandwiches

We use thick cut bloomer bread with a choice of white or granary

English cheddar and red onion	£5.95
Line caught tuna mayonnaise	£5.95
Honey roast ham and mustard mayonnaise	£5.95
North Atlantic prawns, Marie Rose Sauce and baby gem	£6.95
Pan fried back bacon and Somerset brie	£6.95
Somerset brie and cranberry	£6.95
Scottish Smoked Salmon	£6.95
Homemade Soup of the day with Sandwich	£7.95

Salt and Peppered Jacket Potato

With the following choice of fillings

English cheddar	£6.50
Heinz baked beans	£6.50
Line caught tuna mayonnaise	£7.50
Red wine bolognaise	£7.50
North Atlantic prawns and Marie Rose Sauce	£7.50
English cheddar and Heinz baked beans	£6.95
Pan fried back bacon and Somerset brie	£7.50

STARTERS

Homemade soup of the day served with white or granary bread & butter^(v) £3.95
(Please check with your server)

North Atlantic prawns & crayfish cocktail £6.95
Shredded baby gem lettuce with layers of prawns & crayfish, served with cocktail sauce and fresh lemon wedge

Garlic and mozzarella stuffed mushroom with mustard dressing^(v) £5.95
Roasted flat mushroom with garlic, thyme, fresh buffalo mozzarella, served with mixed leaves and wholegrain mustard dressing

Spanish olives and bread^(v) £6.95
Spanish olives with red pepper and garlic, served with balsamic olive oil and a choice of white or brown bread

Chicken liver parfait with pear chutney and toasted crostini £4.95

PREMIUM CHARGRILLED STEAKS

Sirloin Steak £17.95
28 Day aged sirloin steak with double-cooked chunky chips, roasted cherry vine tomatoes & field mushroom

Rib-eye Steak £18.95
28 Day aged rib-eye steak with double-cooked chunky chips, roasted cherry vine tomatoes & field mushroom

SAUCES

Peppercorn	£2.50
Stilton	£2.50
Diane	£2.50

MAINS

Cod and Chips £9.95
North Atlantic cod fillet, skinned & boned, dipped in real ale batter with double-cooked chunky chips, fresh lemon wedge, garden peas & tartare sauce

Scampi and Chips £9.95
Scottish breaded scampi with double-cooked chunky chips, fresh lemon wedge, garden peas & tartare sauce

Pork Loin Steak in a honey & mustard sauce, buttered mash and vegetables £12.95
Two English pork loin steaks, tenderised & seasoned with a double cream honey & wholegrain mustard sauce, buttered mash & vegetables

Thai Green Chicken Curry with Thai crackers £12.95
Poached chicken breast in a ginger, garlic, Thai basil & green chilli paste, coconut milk reduction & palm sugar, served with steamed rice, Thai crackers & coriander

Vegan Chilli of the Day £9.95
(Please check with your server)

Chef's Pie of the Day £9.95
Pie of the day (please check with your server), served with a choice of potatoes & fresh green vegetables

Oven Roasted Chicken with wild mushrooms and white wine sauce £12.95
Pan fried French trimmed chicken supreme served in a white wine reduction with double cream, garlic & wild mushrooms, steamed new potatoes & green vegetables

Four Hour Braised Derbyshire Lamb Shank £16.95
Derbyshire lamb shank with red wine, onions, carrots, celery, bay leaves, garlic, honey & lamb stock, served with buttered mash & vegetables

Beef Burger and Chips £9.95
8oz prime beef patty served on a toasted brioche bun with lettuce, tomato, red onion, gherkin & a burger sauce

Chicken Burger and Chips £9.95
Breaded chicken breast served on a toasted brioche bun with lettuce, tomato, red onion, gherkin & a burger sauce

Add:
Cheddar Cheese £2.00
Grilled Bacon £2.00
Blue Stilton £2.00

CHILDREN'S MENU

All £5.25

Chicken Goujons
Mini Fish
Sausage and Mash
Mini Burger
Spaghetti Bolognaise

All meals served with a choice of chips or mash, beans or peas

SIDE ORDERS

French Fries	£3.00
Chunky Chips	£3.00
Garlic Bread	£2.50
Green Vegetables	£2.00
New Potatoes	£2.50
Jacket Potato	£3.00



All our food is freshly cooked to order. We try to use local suppliers for all our fresh produce and fish from substantial sources wherever possible.

FOOD ALLERGY NOTICE – if you have a food allergy or special dietary requirement please inform a member of the team. THANK YOU