

LUNCH MENU

Served Tuesday – Friday 12-2PM Saturday 12-3PM

CHICKEN WINGS Starter £9 or 1KG £21

Lunch Special – 5 wings & fries £12

(available in 1, 2 or 3 flavours)

Buffalo sauce with blue cheese dressing & celery

Apple bourbon BBQ sauce

Hot honey buffalo



SHARERS

Cheesy garlic flatbread (V) £7

Warm bread, olive oil, balsamic & olives (V) £8

Honey & thyme camembert, red onion chutney, warm bread (V) £15

STARTERS

Heritage tomato, buffalo mozzarella, cucumber, capers, crouton & lemon dressing (V & VE av) £7.50

Salt baked beetroot, sesame & pistachio dressing, candied hazelnuts, whipped goats cheese (V) £8

Chipotle BBQ pulled pork tacos, apple slaw, lime sour cream & crispy onions £9

Chorizo scotch egg, basil aioli, smoked almonds £8.50

Masala cod & prawn fishcake, Indian salsa, curry mayo £9

Smoked salmon, rye bread, lemon butter, dill aioli & fried capers £9.50

MAINS

Rigatoni arrabbiata, whipped goats cheese, basil pesto & parmesan (V & VE available) £15

Beer battered haddock, triple cooked chips, peas & tartare sauce £19 (*Lunch size £13*)

Cod fillet, parmentier potatoes, samphire, charred spring onions, white wine cream, black olive crumb £22

Beef burger, beer braised onions, mature cheddar, mustard mayo, blue cheese slaw, fries £18

BBQ baby back pork ribs, apple & celeriac remoulade, charred corn on the cob, cajun potato wedges £22

Chicken schnitzel, garlic butter, lettuce, bacon, anchovies, crouton & Caesar dressing salad, parmesan £21

Lamb kofta flatbread, carrot, cabbage & radish salad, pomegranate, sriracha & garlic yoghurt £21

RUBY & WHITE CHARGRILLED STEAKS

10oz salt aged sirloin, truffle & parmesan fries, roasted tomato & mushroom, peppercorn sauce £33

8oz flat iron, cowboy butter, fries, tomato & parmesan salad £22

FLIP THE PAGE FOR SANDWICHES, PIZZAS & SIDES

A discretionary 10% service charge will be added to your bill. 100% of all tips are shared staff working on your visit front of house & in the kitchen. All dishes marked with (V) are vegetarian friendly & (VE) are vegan friendly. Our freshly made food is prepared in a busy kitchen where cross contaminations can occur so we cannot guarantee it is suitable for those with allergies. Menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, please inform us before ordering.

PIZZAS

Served with San Marzano tomato sauce, fior di latte mozzarella

Margherita – Tomato, fior di latte & basil **(V)** £15

Tomato– Sun-dried tomato, red onion, buffalo mozzarella, rocket & balsamic **(V)** £16

“Meat feast” – Crispy chicken, pulled pork, pepperoni & nduja £17

Spicy Italian – Pepperoni, nduja, roquitos, hot honey & buffalo mozzarella £16.50

BBQ pork – Pulled pork, charred sweetcorn, red onion & bbq sauce £16.50

SANDWICHES

All served on ciabatta rolls with fries

Flat iron steak, caramelised onion, rocket & mustard mayo £13.50

Club sandwich – chicken, bacon lettuce, tomato & mayonaise £13

Fish finger, tartar sauce, cucumber & lettuce £12.50

Brie, rocket & onion chutney **(V)** £11

SIDES

Skinny fries **(VE)** £4.75

Triple cooked chips **(VE)** £4.75

Truffle & parmesan fries £5

Loaded fries – pulled pork, sriracha, garlic mayonnaise, cheese, jalapenos & crispy onions £7.50

Seasonal greens **(V)** £4.50

Tomato, rocket, buffalo mozzarella salad & balsamic glaze **(V)** £5.50

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream **(V)** £8

Strawberry & cream pavlova, raspberry compote & honeycomb **(V)** £8.50

Apple & summer berry crumble, vanilla ice cream **(VEAV)** £8

Chocolate basque cheesecake, sea salt & grapefruit gel **(V)** £8.50

Affogato – Vanilla ice cream, amaretti biscuits & double espresso **(V)** £5 *Add Amaretto or Baileys £3.50*

Cheeseboard – Barbers cheddar, perl wen, Shropshire blue, crackers & chutney £9

Bennetts Ice Creams & Sorbets £6 for 3 scoops

Ice Creams **(V)** – Vanilla, Strawberry, Chocolate, Salted Caramel

Dairy free **(VE)** - Vanilla

Sorbets **(VE)** - Lemon, Mango

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