

LUNCH MENU

APPETISERS

BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic, oil & harissa houmous (VN)	8
GARLIC & ROSEMARY BAKED FOCACCIA with glazed mozzarella (V)	6

SALADS

GRILLED CHICKEN SALAD crispy pancetta & goats cheese salad, sun blush tomatoes, red onion, gem lettuce, radicchio & white balsamic dressing (GF)	16
GRILLED HALLOUMI, ROASTED BEETROOT, SUN BLUSH TOMATO & OLIVE SALAD gem lettuce, radicchio & white balsamic dressing (GF)	16
CRISPY BEEF SALAD gochujang glaze, gem lettuce, slaw, bean sprouts, pickled cucumber & radish, sesame dressing, crispy noodles (GF)	18

SANDWICHES & SOUP

SALT & PEPPER CHICKEN WRAP crispy salt & pepper chicken breast, peppers, spring onions, mayo & shredded gem on a toasted tortilla wrap	12
BEEF FILLET STEAK SANDWICH grilled fillet steak (served pink or well done), peppercorn mayonnaise & caramelised onions on a toasted ciabatta, served with peppercorn dipping sauce (GF*)	14
LIGHTLY BATTERED HADDOCK served on a buttered soft white roll, with tartare sauce, pickled cucumber & shredded gem lettuce (gf*)	12
CRISPY CAULIFLOWER, HOUMOUS & PICKLED CUCUMBER WRAP with harissa dressing on a toasted tortilla (VN)	11
ROASTED TOMATO & PUMPKIN SOUP crème fraiche & crispy corn, warm bread roll & butter (V, VN*, GF*)	8
ADD FRIES OR SOUP TO ANY SANDWICH	3.5

MAINS

FRESHLY BATTERED HADDOCK thick cut chips, crushed buttered peas, tartare sauce & scorched lemon (GF)	18
THE OLD STABLES SCOUSE slow braised beef, root vegetables & potatoes, puff pastry, served with pickled beetroot & a warm bread roll	16
THAI COCONUT NOODLES stir-fried peppers, sugar snaps & baby corn, sesame dressing (GF) with either of the following GOCHUJANG CRISPY BEEF (GF) CRISPY HADDOCK (GF) FRIED KING OYSTER MUSHROOMS	18 18 18
BEEF RIB RAGU rigatoni pasta, slow braised, served with pecorino, gremolata & pancetta crumb	18
ROASTED BUTTERNUT SQUASH FILO PIE finished with caramelised shallots & Gruyère, served with sauteed wild mushrooms, crispy potatoes & caper dressing (V, VN*)	18

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLACK GARLIC & TRUFFLE (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

THICK CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
SALT & PEPPER FRIES tossed with peppers, spring onions & chillies (GF, VN)	5.5
TENDER STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (GF, V)	4
BATTERED ONION RINGS (GF, VN)	4
TOMATO, ONION & CUCUMBER SALAD gem lettuce & white balsamic dressing (GF, VN)	4

GRILL & BURGERS

7oz BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun with fries (GF*)	18
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)	18
CRISPY HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	18
BONELESS GRILLED HALF CHICKEN smoked paprika, preserved lemon & garlic butter, confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)	20
10oz SIRLOIN STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	28
10oz FILLET STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	35
GRILLED LAMB CHOPS confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	28

DESSERT

PLUM & GINGER CHEESECAKE poached pear, cinnamon crumb, ice cream (GF)	8
DARK CHOCOLATE & SALTED CARAMEL TART orange gel, mint chocolate ice cream (V)	8
STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or custard (V, VN*, GF*)	8
SELECTION OF BRITISH CHEESES crackers, grapes, fruit toasts & chutney (V, GF*)	11

(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free Available (VN) Vegan (VN*)
Vegan Available. Full allergen information is available on request. Please be aware
that all our dishes are prepared in kitchens where nuts and gluten are present. Menu
descriptions do not always list all ingredients or allergens; therefore, we cannot
guarantee that any food is completely free from traces of allergens. Please ask a
member of staff before ordering. All prices include VAT.