

# LUNCH MENU

## APPETISERS

FRESHLY BAKED MOZZARELLA garlic & chilli loaf (V)	6
BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
ROASTED RED PEPPERS stuffed with cream cheese (V, GF)	7
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

## SANDWICHES & WRAPS

STEAK FRITES SANDWICH grilled beef fillet (served pink or well done), crispy fries and creamy peppercorn sauce on a toasted focaccia roll	14
SALT & PEPPER CHICKEN WRAP crispy salt & pepper chicken breast, peppers, spring onions & shredded gem on a toasted tortilla wrap	12
LIGHTLY BATTERED HADDOCK BARM shredded gem lettuce & tartare sauce on a toasted buttered soft roll (GF*)	12
ROASTED RED PEPPER & FALAFEL harissa houmous, minted yoghurt & pickled cucumber on a toasted tortilla wrap (VN)	11
SPICED SWEET POTATO & CARROT SOUP coriander crème fraîche, root veg crisps, bread roll & butter (V, VN*, GF*)	8

ADD FRIES OR SOUP TO ANY SANDWICH	3.5
-----------------------------------	-----

## LIGHT BITES

SALT BEEF HASH crispy potatoes, sautéed onions, slow cooked salt beef brisket, pickled shallots, fried duck egg (GF)	15
CHAAT BOWL crispy potatoes, paneer fried with garlic, chilli & lemon, spinach, pomegranate & fried duck egg & yoghurt with chaat seasoning and crispy chickpeas (GF, V, VN*)	13
HAM HOCK & LANCASHIRE CHEDDAR CROQUETTE beetroot salad, crème fraîche & watercress	12
WHIPPED GOATS' CHEESE glazed figs & balsamic onions on toasted sourdough, smoked almond, pumpkin seed & hot honey dressing (V, GF*)	12
GARLIC, LEMON & CHILLI TIGER PRAWNS grilled focaccia, lemon and saffron aioli (GF*)	12

## SALADS

DUKKAH SPICED WINTER VEGETABLE & HALLOUMI SALAD beetroot & heritage carrot salad, halloumi, beetroot houmous, crispy corn & pomegranate, with white balsamic dressing (GF, V, VN*)	16
GRILLED CHICKEN, SMOKED BACON & GOATS' CHEESE SALAD with cherry tomatoes, red onion, gem lettuce, radicchio & white balsamic dressing (GF)	16

## MAINS

FRESHLY BATTERED HADDOCK thick cut chips, crushed buttered peas, tartare sauce & scorched lemon (GF)	18
OLD STABLES SCOUSE slow cooked beef, root vegetables & potatoes, puff pastry, served with pickled red cabbage & warm bread roll	16
THAI COCONUT NOODLES stir fried peppers, sugar snaps & baby corn, sesame dressing & crispy noodles with either of the following (GF)	18
GOCHUJANG CRISPY BEEF (GF)	18
CRISPY COD (GF)	18
VENISON RIGATONI Slow cooked venison in a rich red wine & herb ragù, rigatoni pasta, pecorino, truffle & horseradish gremolata	18
WILD MUSHROOM, CELERIAC & TRUFFLE PIE thick cut chips, stem broccoli & porcini gravy (VN)	18

## GRILL & BURGERS

7oz BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries (GF*)	18
CRISPY CHICKEN FILLET BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)	18
CRISPY KING OYSTER MUSHROOM & 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 & fries (GF)	19
8oz PREMIUM RUMP STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	25
8oz SIRLOIN STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28
10oz FILLET STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	35
GRILLED LAMB CHOPS confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28

## 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 (V, GF)	4
BATTERED ONION RINGS (VN, GF)	4
TOMATO, ONION & CUCUMBER SALAD gem lettuce & white balsamic dressing (GF, VN)	4

## DESSERT

BLACK FOREST CHEESECAKE cherries, dark chocolate, cherry crumb & ice cream	8
CLEMENTINE & WHITE CHOCOLATE PANNA COTTA poached pear, white chocolate, gingerbread croutons (V, GF*)	8
DARK CHOCOLATE DELICE cocoa sponge, espresso cream, peppermint macaron & mint chocolate ice cream	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 nut and gluten are present. Menu  
descriptions do not always display all ingredients, as well as other 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.



## LUNCH MENU

