

Fixed Price Menu

2 courses 14.95 3 courses 19.95

Tuesday – Saturday 12 - 2.15 pm

Tuesday – Friday 5.30pm - 6.30pm

Starters

Seasonal soup of the day, mini loaf and butter v GI,M,C
Scrambled hens' egg and wild mushrooms on sourdough toast, shaved parmesan and watercress v GI,E,M
Smoked fish and potato terrine, beetroot textures and wholemeal bread F,GI,SD
Chicken liver pâté, red onion chutney, toasted milk loaf GI,M,SD

Mains

Steak and ale pie, mashed potatoes, peas and gravy M,SD,Mu
Teriyaki salmon with Singapore noodles, prawn crackers, Asian slaw F,C,GI,E,Se,S
Classic mac 'n' cheese, garlic focaccia and house salad v GI,M,E
Ploughman's lunch, hand carved ham, Cheddar cheese, crusty bread and pickles (2.00 supplement) M,GI,SD

Desserts

Sticky toffee pudding and custard M,E,GI
Summer pudding and clotted cream GI,M
Red Lion Farm ice cream M,E

Smidgen of cheese

Choose just one of the cheeses, served with chutney and crackers 3.95 Ce,GI,SD

Sandwiches & Lighter bites

Available at Lunch time only

Fish finger sandwich on bloomer bread, tartar sauce, baby gem 6.75 GI,F,E,SD
Hand carved ham and Cheddar cheese toasty, tomato chutney 6.75 GI,M
Falafel filled pitta, tomato, cucumber and lettuce, mint yoghurt 5.75 v GI,M,SD
Fresh crab sandwich, bloomer bread, avocado, tomato, lettuce 6.95 GI,C,E
BLT, smoked bacon, baby gem lettuce and beef tomato 6.95 GI,E

Add a mug of soup or chips 2.00

v = suitable for vegetarians v = suitable for vegans

ALLERGEN Information: Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame, SD-Sulphur Dioxide,
L- Lupin flour, Mo- Molluscs, Mu-Mustard

If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients