

# Lunch Menu

## Sandwiches, Baps and Ciabattas (Bread white or Granary)

- Severn and Wye smoked salmon, with cracked pepper, cream cheese and chive. £8.50
- Pan-fried Sirloin steak, with mushroom, onion and crumbled stilton. £9.50
- Free range chicken, smoked bacon and tomato, with mayonnaise and baby gem lettuce £8.50
- North Atlantic prawns in a rich Marie Rose sauce. £8.50
- Somerset brie, with smoked bacon and homemade chutney £8.50
- Homemade hummus roasted pepper and feta cheese. £8.00
- Local pastrami, with dill gherkins and American mustard £8.00

## Salads

- Crispy duck**, with ribbon vegetables, bean shoots and cashew nuts, with a soy and sesame dressing. £16.50
- Severn and Wye smoked salmon and prawn salad**, with crispy capers and a dill and lemon dressing £15
- Warm salad of chicken, smoked bacon** and anchovies, with a parmesan and roasted garlic dressing, with herb croutes. £15
- Warm homemade falafel, marinated baby mozzarella** and sun-dried tomato salad with coriander dressing and beetroot crisps £14

## Mains

- Pie of the day, with rich shortcrust pastry, creamy mash, and seasonal vegetables. £16.95
- Homemade salmon, smoked haddock and prawn fishcake, with wilted spinach, samphire and Cullen Skink. £16.95
- Hobgoblin battered haddock, with homemade chunky chips, pea puree, and tartare sauce. £15.00
- Pan-fried lambs liver, smoked bacon, creamy mash and rich onion gravy. £12.95
- Roasted winter root vegetables, winter cabbage and a smoked bean and thyme cassoulet with parmesan crisp. £14.50
- Homemade spiced sweet potato and butternut squash burger, topped with cheddar and smashed avocado, served in a brioche bun, with red coleslaw and skinny chips. £13.50
- Whole tail, North Atlantic breaded scampi, with homemade tartare sauce, thick cut chips and side salad. £14.00
- Trio of local 'Olde English' sausages, creamy mash, seasonal vegetables, and a rich onion gravy. £14

## From The Grill

- Homemade **beef burger**, topped with smoked bacon and mature cheddar, in a brioche bap, with red cabbage coleslaw skinny chips and side salad. £14.95
- Homemade, minted **lamb burger**, topped with homemade onion rings, and a minted mayo, served in a brioche bap, with red cabbage coleslaw skinny chips and side salad. £14.95
- 10oz Gammon steak, with two free range eggs, homemade thick cut chips and salad. £13.50
- 8oz Local rump steak, with triple cooked chips, field mushroom and roasted tomato. £16.95

## Sides

Triple cooked chips

Mixed seasonal vegetables

Cheesy garlic bread

Homemade, beer battered onion rings

Button mushrooms in a garlic and herb butter

£3.50

## Sharing Boards

**Meat:** Local ham, and pastrami, with slow cooked BBQ ribs, pork bonbons, and roasted honey and mustard chipolatas, balsamic onions, chutney, chipotle dip red cabbage coleslaw, salad and warm ciabatta. £17.50

**Fish:** Severn and Wye smoked salmon, North Atlantic prawns in Marie Rose sauce, smoked mackerel pate, deep fried whitebait, salt and pepper squid, gherkins, tartare sauce, saffron marmalade, and warm ciabatta. £18.50

**Vegetable:** Roasted peppers, garlic and artichoke hearts, homemade hummus and falafel, crudities, sour cream and chive dip, marinated olives, sun-dried tomatoes, red cabbage coleslaw, and warm ciabatta. £17.00

## To Share

Warm bread and home marinated olives and confit garlic £6.50

Garlic ciabatta £3.00

Garlic ciabatta topped with cheese £3.75

Spicy chicken wings £6.50

Whitebait with tartare dip £6.00