

A La Carte Lunch Menu

Served from 12.00 to 17.30

Intros

Selection of Artisan Bread , Local Butter or Olive Oil & Balsamic Vinegar (v)	4.50
Soup of the Day , Sourdough Bread (D,V,VE)	5.50
Crispy Vegetable Spring Rolls (D,V,VE) Siracha, Vegan Mayonnaise, Spring Onion Mixed Leaves	6.50
Classic Greek Salad Cherry Tomato, Cucumber, Black Olives, Mixed Peppers, Feta, Olive Oil Dressing	7.00
Heritage Tomato, Avocado & Feta Salad (G,D,V,VE) Red Onion, Baby Spinach, Pine Nuts & Basil Oil	7.00
Broad Bean & Pant Ys-Gawn Goat's Cheese Bruschetta (v) Chilli Dressing	7.50
Thai Cod & Prawn Fishcake , Sweet Chilli, Charred Lime	8.50

Main Course

Grilled Herefordshire Gammon Steak (G,D) Fried Eggs & Thick Chips	13.00
Superfood Salad (v) Mixed Quinoa, Soya Beans, Avocado, Spinach, Broccoli, Cashew Nuts, House Dressing Choice of Either Chicken or Halloumi	14.00
Fragrant Thai Green Vegetable Curry (v) Steamed Jasmine Rice, Prawn Crackers	14.50
Spinach & Ricotta Tortelloni (v) Sun Dried Tomato, Kalamata Olives & Sauteed Spinach	15.00
LKB Fish 'n' Chips , Haddock Fillet, Crushed Peas, Chunky Tartare Sauce, Lemon	16.00
Cod, Smoked Haddock, Salmon & Prawn Fish Pie Dill Mash Potatoes, Green Beans	16.00
Chicken Breast, Air Dried Ham, Spinach & Mozzarella Ballotine (G) Creamed Potatoes, Fine Green Beans, Tomato Jus	17.50
8oz Dry Aged Wye Valley Sirloin Steak (G,D) Grilled Plum Tomato, Portobello Mushroom, Skinny Chips & Peppercorn Sauce	24.00

Side Orders

Skinny/Thick Cut Chips (G,D,V,VE) 3.50	Green Beans (G,D,V,VE) 4.00
Beetroot & Red Onion Salad (G,D,V,VE) 4.00	Sauteed Spinach (G,D,V,VE) 4.50
Sweet Potato Fries (G,D,V,VE) 4.50	Crispy Cauliflower Bites (D,V,VE) 5.00

A 10% discretionary service charge will be added to all bills.

G = Gluten Free, D = Dairy Free, V = Vegetarian & Ve = Vegan

All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.

Please ask a member of the team if you wish to amend any item of a dish.