

Lunch

2 course £20.50 / 3 course £24.50

Starters

PORK BELLY BITES (GF) Served with BBQ sauce

SOUTHERN FRIED CHICKEN Hand coated and served with a southern style gravy.
Add extra chicken for £2.50

POTATO PUFFS (GF) (VA) Served with a choice of truffle mayonnaise and parmesan or streaky bacon and melted cheese

SOUP OF THE DAY (V) Served with ciabatta

Pub Classics

GARLIC CHICKEN SCHNITZEL Served with fries, ranch salad with crispy fried onions and extra garlic butter. *Lite bite option available*

HONEY ROAST HAM AND EGGS (GF) Hand carved ham with fried eggs and chips.
Lite bite option available

BEEF LASAGNE (VA) Beef bolognese sauce with mozzarella and cheddar cheese top, garlic bread, ranch salad

RANCH SALAD (GFA) Cos lettuce, ranch dressing, chicken breast and salted croutons

Desserts

CHOCOLATE BROWNIE (V) Served with vanilla ice cream and chocolate sauce

STICKY TOFFEE PUDDING (V) Served with creamy custard

LEMON POSSET (V) Creamy hand made lemon posset served with a short bread biscuit

SELECTION OF JUDES ICE CREAMS (V) (GF) Vanilla, vegan vanilla, chocolate, strawberry and salted caramel

Allergen Information

(V) Vegetarian / (VG) Vegan / (GF) Gluten free / (VA) Vegetarian available
(VGA) Vegan available / (GFA) Gluten free available

Please be advised that our kitchen handles ingredients that contain allergens. While we take the utmost care to prevent cross-contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options.

*All weights stated are approximate and prior to cooking. **Our fish has been carefully filleted however some small bones may remain. ***Some of our foods are cooked using genetically modified soya oil.