# Lunch Menu

## Starters

### Prawn Cocktail

*North Atlantic Prawns in seafood sauce, on a bed of crispy lettuce served with brown bread & butter*

### Homemade Soup

*Served with a fresh, locally baked roll & butter*

### Breaded Mushrooms

*Breaded Mushrooms served with a garlic mayo dip and side salad*

## Main Courses

### Ham, Egg & Pineapple

*Home cooked gammon ham served with egg, pineapple, steak cut chips and side salad (GF)*

### Cheeseburger

*6oz Aberdeen Angus beef burger served in a fresh locally baked roll, topped with melted cheese and beer-battered onion rings, served with steak cut chips, side salad and homemade coleslaw*

### Lasagne

*Rich beef bolognaise, layered with lasagne sheets, béchamel sauce served with steak cut chips, side salad and garlic bread*

### Scampi

*Whole tails of Scampi served with steak cut chips, garden peas, side salad and a wedge of lemon*

### Beef Chilli

*Rich homemade beef chilli served with rice or chips and garlic bread (Gluten-free option also available)*

### Omelette

*3 egg Omelette, served with steak cut chips, garden peas & side salad (GF). A selection of fillings available.*
*Choose from: Cheese, Mushrooms, Onion, Ham or Tomato*

### Fish & Chips

*Battered cod fillet served with steak cut chips and garden or mushy peas*

### Pie of the Day

*Homemade meat pie encased in a shortcrust pastry. Served with steak cut chips, vegetables and gravy - ask at the bar for today's pie options*

### Sausage, Egg & Chips

*3 x pork sausages, served with steak cut chips, egg, beans and beer battered onion rings*

### Chicken Tikka Masala

*A British classic of tender chicken breast marinated in traditional tikka spices, cooked in a tomato based sauce finished with cream and coriander. Served with rice or chips (or both) and a naan bread*

### Salad Selection (GF)

*Fresh salad served with homemade coleslaw, pickled onions and beetroot.*
*Choose from: Prawns, Ham, Cheese or Tuna*

### Traditional Ploughman's

*Locally sourced mature cheddar, creamy stilton and red leicester cheese, accompanied with home cooked gammon ham, pickles and a fresh, locally baked roll of your choice*

# Vegetarian & Vegan Options

## Vegetable Lasagne
*3 layers of a capsicum, mushroom and aubergine mix in a tomato base, layered between green pasta sheets topped with white béchamel cheese sauce. Served with steak cut chips, side salad and garlic bread (V)*

## Mushroom Stroganoff
*Pan-fried Mushrooms in a homemade creamy sauce with onions and sour-cream. Served with rice or steak cut chips. (V, GF)*

## Sweet Potato, Chickpea & Spinach Curry
*Chunky sweet potatoes, tossed in a rich smooth coconut sauce with chickpeas and spinach. Served with rice or steak cut chips (or both)*

## Vegan Chilli
*Plant based, lightly seasoned soya mince cooked in a homemade tomato-based sauce with herbs and spices. Served with rice or steak cut chips (or both)*

# Jacket Potatoes

*Jackets served with a filling of your choice, butter and side salad. Choose from:*

Mature Cheddar Cheese
Tuna Mayonnaise
Baked Beans
Homemade Coleslaw
Homemade Beef Chilli
North Atlantic Prawns in a Seafood Daice

*Additional fillings available*

# Toasties

*White or wholemeal toastie, served with a side salad and crisps. Choose from:*

Cheese & Onion
Ham & Cheese
Cheese & Tomato
Ham & Tomato

# Sides

Chips
Cheesy Chips
Onion Rings

# Torpedo Rolls

*Locally sourced, freshly baked torpedo rolls (on white or granary), served with side salad and crisps. Choose from:*

Home Cooked Gammon Ham
Mature Cheddar Cheese
North Atlantic Prawns in a Seafood Sauce
B.L.T.
Tuna Mayonnaise
Jumbo Battered Cod Fish Fingers
Pork Sausage
Scampi
Southern Fried Chicken, Sweet Chilli Sauce, Lettuce, Mayo

# Kids Menu

*Children's meals available on request - ask at the bar for details.*

# Desserts

*A selection of traditional Desserts and Ice-Cream available - ask at the bar for today's selection.*