

**Lunch dishes served 12-5 (Mon – Fri), 12.30-5 (Sat)**

**Coronation chicken sandwich**, on soft brioche bun **11**

**Toasted – ham and cheese sandwich**, on seeded white **12.5**

**Prawn marie rose sandwich**, on soft brioche bun, crisp prawn **11**

**Short rib of beef**, on toasted sourdough, grilled smoked Applewood cheese, fried egg **12.5**

**Feta, sweetcorn and pineapple salsa wrap**, yoghurt and coriander coleslaw **10**

**Bread, olives and dips**

Tomato and rosemary focaccia **5.5** • Gordal olives **5.5**  
pickled red pepper • basil pesto • tapenade • gherkin and black garlic **5.5 per dip**

**Starters**

**Tomato and buratta salad**, compressed strawberries, pine nut dressing **12**

**Chicken liver parfait**, pear and shallot chutney and toasted sour dough **11**

**Cauliflower cheese croquettes**, smoked anchovy **11**

**Tomato arancini**, truffle mayonnaise **11**

**Mushroom parfait**, grilled sourdough, crisp shitake mushrooms, smoked mayonnaise **11**

**Black pudding scotch egg**, smoked apple purée **11**

**Soup of the day**, served with bread **8**

**Burgers**

**8oz beef burger**, served on brioche bun with dill pickle and fries **15.5**

**Choices of burger toppings**

Maple cured smoked bacon, chilli avocado and fried egg **6.5**

Braised beef cheek, Portabello mushroom and onion ring **7.5**

Blackstick blue rarebit **4.5**

**Spiced vegan bean burger**, kidney beans, lentils, peppers, coriander & jalapeño  
and fries (ve) **17.5**

**Buttermilk chicken burger**, sweet chilli mayonnaise, Asian slaw and fries (n) **17.5**

**Fish**

**Haddock and chips**, peas, tartare sauce, curry sauce and chunky chips **17.5**

**Butter poached hake**, tomato coulis, smoked mussels, potato gnocchi **23**

**Poached, smoked haddock**, new potatoes, fish cream, spinach and poached egg **17**

**Sea Bream and pea linguini**, pine nuts, mint and ricotta **22**

*All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present.  
Our dish descriptions may not include all of the ingredients used to make the dish. If you have a food allergy  
please speak to a team member before ordering*



## Meat

**Pie of the day**, served with its own accompaniments **18**

**Plate of spring Welsh lamb**, Lymm dam wild garlic and borlotti beans **32**

**Roasted quail**, pressed potato terrine, artichokes, Alsace bacon and peas **24**

**Beef fillet**, chips, Parsley butter, garlic and gherkin ketchup **39**

**10oz Ribeye**, chips, parsley butter, garlic and gherkin ketchup **39**

**Steak sauces**, peppercorn, béarnaise **5.5**

**14oz Chateaubriand (to share for 2)** **85**

chips, parsley butter and a choice of peppercorn or béarnaise sauce

**20oz Wing rib (to share for 2)** **85**

chips, parsley butter and a choice of peppercorn or béarnaise sauce

## Vegetarian

**Grilled Hispi cabbage**, bubble and squeak and roasted onion puree (ve) **18.75**

**Wye valley asparagus**, strozzapreti pasta, crisp egg, smoked mozzarella (v) **20**

**Three cheese, potato and onion pie**, charred broccoli, cheese sauce (v) **18**

**Cesar salad 11**, baby gem lettuce, Parmesan cheese, pickled anchovies, crouton  
(add grilled chicken) **17**

## Sides

**6**

- chips •fries •mashed potato •kale and bacon
- spinach and mushrooms •Parmesan and truffle fries (£1 supplement)

## Available on Sundays only

Roast Beef or Pork **21**

Vegetarian nut roast **18**

*All served with roast and mashed potato, mixed vegetables, gravy and Yorkshire pudding*

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