

LUNCH MENU

Our Granary Bread is made here daily & our Pickles and Chutneys are produced from our allotment vegetables. Our in House Smoker is used for our Smoked Products. Please ask for any details

Please inform our staff if you have any allergies or intolerances. Nuts are used in our kitchen.

Menu items may contain or come into contact with Wheat, Eggs, Nuts or Dairy.

(N) Contains Nuts, (V) Vegetarian, (VG) Vegan, (GF) Gluten free.

SNACKING

Homemade Bread, Olive Oil & Balsamic Vinegar £4

Homemade Bread, Garlic Aioli (V) £4

Mixed Olives (V) (VG) (GF) £4

Salt Beef with Pickled Onions (GF) £5

TOASTED SANDWICHES £9.50

All served with Side Salad & Skin on Fries

Ham & Smoked Cheddar

Smoked Cheddar & Tomato (V)

Salt Beef with Mustard Mayonnaise & Sauerkraut

Avocado, Brie & Sweet Chilli

PLOUGHMAN'S (V) £10.25

House Smoked Cheddar, Brie & Dorset Blue Vinney,
Chutney, Pickled Onions, Homemade Bread

SMOKED CHEDDAR CHEESE OMELETTE £9.95

Dressed Salad & Skin on Fries

RAREBIT & CHIPS (V) £9.95

Cheese Rarebit or Ham & Cheese Rarebit

Both served with Side Salad, Skin on Fries & Sweet Chilli Sauce

SALT & PEPPER SQUID £9.50

Dressed Green Leaves, Sweet Chilli Sauce & Garlic Aioli

HOUSE SMOKED MACKEREL £10

Served on Granary Toast,

Horse Radish Cream & Pickled Courgette

HOMEMADE FRESH CANNELLONI (V) £17

Spinach & Ricotta, Rich tomato & Basil Sauce,
Mozzarella cheese, & Dressed Green Salad

SIDES

Dressed Green Leaf Salad £4.50

Skin on Fries £4.50

Skin on Fries with Cheese £5

A Selection of Cakes & Pastries can be found on the Bar