

Beverages

COFFEES

Espresso 3.20

Double Espresso 3.50

Americano 3.85

Cappuccino 3.95

Cafe Latte 3.95

Flat White 3.85

Cafe Mocha 4.10

Hot Chocolate 3.85

Add your extras

Flavoured syrup 1.00
caramel, vanilla or hazelnut

Extra espresso shot 1.00

Soya Milk available on request

BREWED TEA SELECTION

English Breakfast 3.30

Earl Grey 3.30

Assam 3.30

Cranberry and Raspberry 3.30

Peppermint 3.30

Pure Green 3.30

Decaf English Breakfast 3.30

DAY DINING MENU

LIGHT BITES

Plum tomato and basil soup 6.00 **V** (GFA)
scorched sourdough

Leek, potato and onion soup 6.75 **V** (GFA)
scorched wholemeal loaf, blue cheese butter

Cherry tomato and basil focaccia 4.50 **V**
first press olive oil and sweet balsamic

SANDWICHES

ALL SANDWICHES ARE SERVED WITH POTATO
CRISPS ON FARMHOUSE BLOOMER BREAD (GFA)

Egg mayonnaise and watercress 6.75 **V**

Smoked Scottish salmon 8.00
with lemon and black pepper crème fraîche

Coronation chicken with lime and coriander 7.15

Pulled ham and piccalilli 7.00

Mature cheddar cheese and chutney 7.00 **V**

The Power Lunch

Any sandwich, soup and hot beverage 15.65

HOT SANDWICHES

SERVED WITH FRENCH FRIES

Char seared Minute steak 12.15
red onion jam, crispy onions, horseradish mayo

Roasted Mediterranean vegetable burrito 8.15 **V**
with goats cheese cream, wild rocket, balsamic syrup

Crispy fish finger, pea and mint mayo 10.15
crispy fried capers, rocket & lemon

Cuban 12.15
pulled pork, ham, sauerkraut, Swiss cheese

SALADS & SHARERS

Chargrilled halloumi 15.50 **V**
giant cous cous, chickpea & sultana salad,
spiced herb and red pepper dressing

Classic Caesar 13.00 (GFA)
baby gem lettuce, creamy Caesar dressing
garlic croutons, anchovies and parmesan shavings

Chargrilled chicken Caesar 16.50 (GFA)
baby gem lettuce, creamy Caesar dressing
garlic croutons, anchovies and parmesan shavings

Italian cheese and charcuterie board (to share) 18.00
Fennel salami, Calabrian spiced salami, Capocollo ham,
Grand Padano, Asiago cheese, Grilled Italian vegetables,
olives, sun blushed pomodorini and flatbread shards

STONE BAKED PIZZA

HAND STRETCHED SOURDOUGH PIZZAS FROM ITALY

Margherita 12.95 **V** (GFA)
plum tomato and basil sauce, mozzarella cheese

Pepperoni Meatza 16.50 (GFA)
pepperoni, chorizo, ham and mozzarella cheese

MAINS

The Classic Burger 16.50
beef burger with dry cured bacon, Monterey jack cheese,
green tomato relish, pickled gherkin and fries

Moving mountains vegan burger 16.50 **Ve**
plant based burger with vegan mature cheese, crispy onions,
pickle, peppers and fries

Chargrilled chicken supreme 17.00
garlic, rosemary and olive oil glaze, baby gem, rocket and
Parmesan salad, French fries

Crispy battered haddock and thick cut chips 17.50
mushy peas and tartare sauce

Vegan feta, butternut squash and harissa parcel 15.95 **Ve**
grilled vegetables

Sri lankan chicken curry 16.95 (GFA)
chicken with fragrant spices in a pepper and tomato sauce.
Served with steamed basmati rice and Chota Naan bread

Chickpea, sweet potato and spinach curry 16.95 **V** (GFA)
chickpeas, sweet potato and spinach in a coconut sauce, finished with
fenugreek and curry leaves. Served with steamed basmati rice and
Chota Naan bread

Pie shop

SERVED WITH MASHED POTATOES
OR THICK CUT CHIPS AND BUTTERED PEAS

Steak and ale pie 16.50

Lamb, pea and mint pie 16.50

Chicken and leek pie 16.50

Butternut squash, mixed bean and cheese pie 16.50 **V**

FROM THE BAKERY

Blueberry tulip muffin 3.75 **V**

Double chocolate tulip muffin 3.75 **V**

Spiced carrot cake 3.75 **V**
topped with cream cheese icing

Rich chocolate brownie 3.75 **V** **GF**

Selection of ice creams 4 scoops 5.50, 2 scoops 3.00 **GF**
Salted caramel, rum and raisin, chocolate, strawberry or vanilla

Cream Tea

Warm fruit scones, clotted cream
and a pot of Twinings tea 8.50

Afternoon Tea

Selection of sandwiches, warm scones
and sweet treats 25.00pp. Add bubbles for 6.00

V Suitable for Vegetarians **Ve** Suitable for Vegans

GF Gluten Free (GFA) Gluten Free Alternative Available

Allergen details: Our food is prepared in a kitchen where nuts, gluten and other known allergens/
intolerances may be present. If you would like information on ingredients within our menu items in
relation to allergens and food intolerance including GF please ask a member of staff who will be
able to assist you. Where, due to circumstances beyond our reasonable control, we may need to
substitute menu items or ingredients. If you have any questions, please ask your server.

We are proud that all our eggs are from free range chickens