

Lunch Menu

s o u p & f i l l e d c i a b a t t a

Homemade Soup of the Day, Crusty Bread (v, vgn, gfa) 6.95

a d d a n o v e n b a k e d c i a b a t t a t o y o u r s o u p 13.95

c h o o s e f r o m

Colliers Cheddar, Red Onion Marmalade (v, gfa)

Brie & Cranberry (v, gfa)

Hand Carved Ham, Wholegrain Mustard (gfa)

Hummus, Roasted Red Pepper, Rocket (v, vgn, gfa)

Bacon, Lettuce, Tomato (gfa)

Oven Baked Filled Ciabatta, Mixed Leaves, Sea Salted Herefordshire Crisps (gfa) 8.95

m a ins

‘Moules Frites’ - Steamed Mussels, French Fries, Dijon Mayonnaise (gf) 18.95

Minute Steak, Seasoned Fries, Dressed Leaves (gf) 10.95

Croque Monsieur - Toasted Sandwich, Hand Carved Ham, Gruyère,
Parmesan, Bechamel Sauce (gfa) 11.95

Croque Madame - Toasted Sandwich, Hand Carved Ham, Cheddar Cheese,
Mornay Sauce, Fried Egg (gfa) 12.95

Eggs Benedict - English Muffin, Hand Carved Ham, Poached Egg, Hollandaise Sauce (gfa) 6.95

Eggs Royale - English Muffin, Loch Fyne Salmon, Spinach,
Poached Egg, Hollandaise Sauce (gfa) 7.95

Please advise your server of any allergies or dietary requirements at the time of ordering

V - Vegetarian, VGN - Vegan, GF - Gluten Free, GFA - Gluten Free Available

