

Lunch Menu

STARTERS

SOUP OF THE DAY – 5.5
WARM BREAD
CREAMY GARLIC MUSHROOMS – 5
ON TOASTED CIABATTA
PRAWN COCKTAIL – 6
WITH BROWN BREAD
GRILLED HALLOUMI – 5.5
SALSA & LEAF SALAD

HUMMUS – 5.5
WITH PITA BREAD AND OLIVES
SALT & PEPPER CALAMARI – 6.5
WITH TARTARE SAUCE ON MIX SALAD
CHORIZO – 6.5
WITH RED WINE, HONEY AND
DIPPING BREAD & GARNISH

MAIN COURSE

TRADITIONAL FISH AND CHIPS – 11.5
TRIPLE COOKED CHIPS, PEAS, HOMEMADE TARTARE SAUCE
SALMON & PRAWN FISH CAKE – 11.5
SKINNY FRIES AND SALAD WITH DILL & DIJON DRESSING
SPAGHETTI CARBONARA – 11.5
SERVED WITH GARLIC CIABATTA AND ROCKET GARNISH
RISOTTO OF THE DAY – 11
WITH PARMAGAN & ROCKET GARNISH
BANGERS AND MASH – 9.5
VEGETABLES & RED ONION GRAVY
HOMECOOKED GAMMON HAM, EGG, PEAS & CHIPS – 8.5
HALLOUMI SALAD – 9.5 [V]
MIXED LEAVES WITH AVOCADO, OLIVES, BALSAMIC
DRESSING & HERB CROUTONS
CHICKEN & BACON CAESAR SALAD – 10
ICEBERG LETTUCE TOSSED IN CAESAR DRESSING,
PARMESAN, ANCHOVIES, CROUTONS AND CHICKEN

WILD ROCKET STEAK SALAD – 12.5
SIRLOIN STEAK, MIXED LEAVES, BLUE CHEESE,
CROUTONS AND HOUSE DRESSING
CHICKEN NEW YORKER – 13.5
BUTTERFLIED CHICKEN BREAST TOPPED WITH BACON,
CHEESE & BBQ SAUCE, MIXED LEAF SALAD & FRIES
CHICKEN PARMAGIANO – 13
FRIES & DRESSED SALAD
CRISPY PORK BELLY – 13
HOMEMADE CHIPS, MIXED VEGETABLES, APPLE SAUCE
AND JUS (GFA WITH MASH POTATOES)
PAN FRIED SEA BASS FILLET – 13.5 (GF)
MASHED POTATOES, GARLIC, LEMON AND CHIVES SAUCE
FILLET STEAK – 24
SIRLOIN STEAK 8oz – 18.5
TRIPLE COOKED CHIPS, GRILLED TOMATO,
FLAT MUSHROOM & PEPPERCORN BUTTER

HOMEMADE BURGERS

SERVED WITH CHIPS & RELISH

HALLOUMI & SMASH AVOCADO BURGER 9.5
PANKO BREADED SWEET & CHILLI CHICKEN BURGER 9.5
WILD ROCKET BURGER 10.5
WITH BACON, CHEESE AND CRISPY ONIONS

EXTRAS 1.00 EACH:
CHEESE, BACON, HAM, BLACK PUDDING, STILTON

SANDWICHES

SERVED WITH SIDE SALAD

MATURE CHEDDAR CHEESE AND RED ONION – 5.5

HAM & MUSTARD – 6

EGG MAYONNAISE & ROCKET – 5.5

SMOKED SALMON, CUCUMBER & CREAM CHEESE

PRAWNS IN A HOMEMADE MARIE ROSE SAUCE – 6

TUNA MAYONNAISE & SWEETCORN – 6

BACON, LETTUCE, TOMATO WITH TANGY MAYO – 6

SMASHED AVOCADO, FETA CHEESE AND TOMATO – 5.5

HOMEMADE FISH FINGERS, TARTARE SAUCE, LETTUCE – 6.5

CHICKEN, BACON, CHEESE & TOMATO – 6.5

SIRLOIN STEAK CIABATTA, STILTON & RED ONION CHUTNEY - 9.5

ADD FRIES FOR ONLY 1.5 OR SWEET POTATO FRIES 2

JACKET POTATOES

SERVED WITH SIDE SALAD

PLAIN – 5

CHEESE – 6

BEANS- 6

CHEESE & BEANS – 6.5

CHEESE & HAM – 7

TUNA & SWEETCORN – 7

PRAWN MARIE ROSE – 7.5

AVACADO SMASH – 6.5

SLAW – 5.5

CHEESE AND SLAW – 6.5

EXTRAS 1.00 EACH

BACON, HAM, SWAP FOR CIABATTA ,
CHEESE, SMOKED SALMON -2.0

SIDES

CHUNKY CHIPS/FRIES 3 CHEESY CHIPS 3.5 SWEET POTATO FRIES 3.5 SIDE SALAD 3
ONION RINGS 2.5 GARLIC CIABATTA 3 CHEESY CIABATTA 3.5 STEAK SAUCE 2.5

DESSERTS

WILD ROCKET MESS – 6.5

STICKY TOFFEE AND DATE PUDDING – 5.5

WITH TOFFEE SAUCE AND ICE CREAM

CHOCOLATE CHEESECAKE – 6.5 [V]

WITH ICE CREAM

APPLE CRUMBLE – 6.5

WITH CUSTARD

WEST COUNTRY CHEESE BOARD – 8.5

GRAPES, CELERY, CRACKERS, CHUTNEY

ICE CREAM SELECTION – 4.5