

LUNCH MENU

Starters

BBQ PULLED PORK, CHEDDAR AND JALAPEÑO CROQUETTES £9

Three crispy cheese and pork croquettes, served with a creamy blue cheese sauce.

CRISPY SWEET CHILLI BEEF £9.50

Thin strips of crispy fried beef, tossed with carrot, sesame, spring onion and sweet chilli sauce.

CAJUN FRIED KING PRAWNS £9.50

Buttermilk coated Cajun crispy prawns, served with a ranch dip.

CAULIFLOWER BANG BANG £8 GF/VE

Battered roasted spicy cauliflower bites, topped with spring onion and served with a sriracha mayonnaise.

BEETROOT AND GARLIC HUMMUS £8 GFA/VE

Beetroot and garlic hummus, topped with roasted beetroot and a hazelnut mixed-seed dukkah spice mix. Served with our Bakery's fresh sourdough bread.

SMOKED SALMON AND CREAM CHEESE £9.50 GFA

Sliced cold smoked salmon served on toasted granary bread, with a horseradish and dill cream cheese, pickled cucumber and Lillyput capers.

Mains

BEEF GOULASH £19.50 GF

A rich tomato and paprika featherblade of beef stew served with a celeriac sour cream rémoulade and creamy mash.

BAKED COD LOIN £24 GFA

Baked cod loin served with a creamy white wine bean, leek and chorizo stew - topped with a crispy chorizo crumb.

DOUBLE SMASH BURGER £19.00

Two of Our Butchery smashed beef patties served in Our Bakery brioche roll with smoked cheddar, crispy bacon, shredded gem lettuce, beef tomato, onion crumb and thousand island sauce. Served with fries.

ADNAMS BEER BATTERED FISH & CHIPS £19.50

Fresh haddock battered in Adnams Ghost Ship Ale. Served with triple cooked chips, garden peas and tartare sauce.

OUR BUTCHERY STEAK GFA

RIBEYE 8OZ £29 RUMP 10OZ £25

Our Butchery signature beef steak, chargrilled to your preference and topped with roasted tomatoes. Served with fries and deli slaw.

Your choice of [Garlic Butter](#) or [Blue Cheese Sauce](#).

OUR BUTCHER'S SAUSAGE AND MASH £17.50

Three of our butchery's sausages served with creamy mashed potato, seasonal greens and onion gravy.

HOISIN OYSTER MUSHROOM AND RICE NOODLE SALAD £16.50 VE

Crispy oyster mushroom and rice noodles, mixed with cucumber, rocket and spring onion, and drizzled with hoisin sauce.

HUNTER'S CHICKEN FLAT BREAD £18.50

Grilled boneless chicken thigh topped with BBQ sauce, streaky bacon and cheddar cheese, served baked on a sourdough flatbread with deli slaw, rocket and fries.

PAN-FRIED SALMON £24 GF

Pan-fried salmon served with Tenderstem broccoli, sautéed samphire new potatoes, capers and fine herbs, and finished with a lemon and dill burnt butter.

KERALAN CHICKEN CURRY WITH COCONUT RICE £17.50 GF / VEA

A mild South-Indian coconut curry with chicken thigh and roasted vegetables, served with coconut basmati rice and coriander chutney.

BUTTERNUT SQUASH PANCETTA & SAGE TAGLIATELLE £16.50 VA

Tagliatelle pasta in a creamy white wine sauce, with roasted squash, sage, red chilli, spinach and crispy pancetta.

Sides

-CHEESY CHUNKY CHIPS £6 GF

-HOUSE SALAD WITH DRESSING £5 GF

-SKIN ON FRIES £5 GF / VE

-DELI SLAW £5 GF

- SAUTEED SEASONAL GREENS IN GARLIC BUTTER £6

Please ask a member of staff if you wish to see the allergen menu.

We cannot guarantee that any of our products are free from allergens due to the use of shared equipment.

GF = Gluten Free GFA = Gluten Free Available V = Vegetarian VE = Vegan VEA = Vegan Available

Please note a discretionary 10% service charge will be added to tables over 8.

IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE, THEN PLEASE
INFORM A MEMBER OF OUR TEAM BEFORE ORDERING OR
CONSUMING ANY ITEM OF FOOD FROM OUR MENUS.

Allergen Information

Whilst we take extensive steps to ensure that the list of allergen ingredients in our menus is accurate, we cannot say that any dish on our menu is “free from” any allergen, but only that it does not contain the named allergen as an ingredient. Dishes are handled and prepared in an environment which contains any of the 14 named allergens so there is a risk of cross contamination in our kitchens. Our allergen information relates only to dishes which contain those 14 allergens as requires us by law to declare as ingredients and is as provided to us by our suppliers. As such, our dishes may contain additional ingredients which you could be allergic and/or intolerant to and which we have highlighted. If you have an allergy or intolerance to an allergen other than any of those 14 then please inform a member of staff before you order or consume any dishes from our menus.

Food preparation

Our food can come into contact with allergens as it is prepared in a kitchen where dishes containing gluten, nuts, dairy and other allergens are also present.

If you suffer from sensitive trace reactions for any food-related allergen, please be aware that we are unable to guarantee full suitability, and dining with us may not be suitable for you.

Please check and ask about allergen information every time you visit – even if you have consumed a particular dish on a previous visit. It is important to make your choices based on the current allergen content as suppliers may change an ingredient which changes the allergen content of our dishes.

LUNCH MENU

ALLERGEN INFORMATION

Starters

BBQ PULLED PORK, CHEDDAR AND JALAPEÑO CROQUETTES £9

Gluten, Wheat-Barley/Rye, Milk, Egg, Fish, Sulphur Dioxide, Crustaceans, Mustard.

CRISPY SWEET CHILLI BEEF £9.50

Crustaceans, Fish, Gluten Wheat/Barley/Rye, Milk, Egg, Sulphur Dioxide, Sesame.

CAJUN FRIED KING PRAWNS £9.50

Crustaceans, Fish, Gluten-Wheat/Barley/Rye, Milk, Sulphur Dioxide, Egg, Mustard.

CAULIFLOWER BANG BANG £8

Gluten Free/Vegan Available
Sulphur Dioxide.

BEETROOT AND GARLIC HUMMUS £8

Gluten Free Available/Vegan
Sesame, Nuts Hazelnut, Sulphur Dioxide, Gluten-Wheat/Rye, Soya.

SMOKED SALMON AND CREAM CHEESE £9.50

Gluten Free Available
Fish, Milk, Gluten/Wheat/Barley/Rye, Soya, Sulphur Dioxide, Mustard, Egg.

Mains

BEEF GOULASH £19.50 **Gluten Free**

Sulphur Dioxide, Celery, Mustard, Milk, Egg.

BAKED COD LOIN £24 **Gluten Free Available**

Sulphur Dioxide, Milk, Gluten Wheat/Rye, Soya, Fish, Celery.

DOUBLE SMASH BURGER £19.00

Egg, Gluten-Wheat, Milk, Sulphur Dioxide, Celery, Mustard

ADNAMS BEER BATTERED FISH & CHIPS £19.50

Gluten-Wheat/Barley/Rye, Sulphur Dioxide, Egg, Mustard, Fish, Milk, Crustaceans.

OUR BUTCHERY STEAK **Gluten Free Available**

RIBEYE 80Z £29 RUMP 100Z £25

Egg, Mustard
Garlic Butter - Milk
Blue Cheese Sauce - Milk, Gluten-Wheat

HOISIN OYSTER MUSHROOM AND RICE NOODLE SALAD

£16.50 **Vegan**
Sesame, Gluten-Wheat, Soya.

HUNTER CHICKEN FLAT BREAD £18.50

Gluten-Wheat/Barley, Sulphur Dioxide, Milk, Egg, Mustard.

PAN-FRIED SALMON £24 **Gluten Free**

Milk, Fish, Sulphur Dioxide.

KERALAN CHICKEN CURRY SERVED WITH COCONUT

RICE £17.50 **Gluten Free/Vegan Available**
Sulphur Dioxide, Mustard, Celery.

BUTTERNUT SQUASH PANCETTA AND SAGE TAGLIATELLE

£16.50 **Vegetarian Available**
Sulphur Dioxide, Milk, Gluten-Wheat

OUR BUTCHER'S SAUSAGE AND MASH £17.50

Milk, Gluten-Wheat, Sulphur Dioxide.

Sides

-CHEESY CHUNKY CHIPS £6 **GF**

Milk

-SKIN ON FRIES £5 **GF / VE**

- SAUTEED SEASONAL GREENS IN GARLIC BUTTER £6

Milk

-HOUSE SALAD WITH DRESSING £5 **GF**

Sulphur Dioxide

-DELI SLAW £5 **GF**

Egg, Mustard, Sulphur Dioxide

Please ask a member of staff if you wish to see the allergen menu.

We cannot guarantee that any of our products are free from allergens due to the use of shared equipment.

GF = Gluten Free GFA = Gluten Free Available V = Vegetarian VE = Vegan VEA = Vegan Available

Please note a discretionary 10% service charge will be added to tables over 8.

IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE, THEN PLEASE
INFORM A MEMBER OF OUR TEAM BEFORE ORDERING OR
CONSUMING ANY ITEM OF FOOD FROM OUR MENUS.

Allergen Information

Whilst we take extensive steps to ensure that the list of allergen ingredients in our menus is accurate, we cannot say that any dish on our menu is “free from” any allergen, but only that it does not contain the named allergen as an ingredient. Dishes are handled and prepared in an environment which contains any of the 14 named allergens so there is a risk of cross contamination in our kitchens. Our allergen information relates only to dishes which contain those 14 allergens as requires us by law to declare as ingredients and is as provided to us by our suppliers. As such, our dishes may contain additional ingredients which you could be allergic and/or intolerant to and which we have highlighted. If you have an allergy or intolerance to an allergen other than any of those 14 then please inform a member of staff before you order or consume any dishes from our menus.

Food preparation

Our food can come into contact with allergens as it is prepared in a kitchen where dishes containing gluten, nuts, dairy and other allergens are also present.

If you suffer from sensitive trace reactions for any food-related allergen, please be aware that we are unable to guarantee full suitability, and dining with us may not be suitable for you.

Please check and ask about allergen information every time you visit – even if you have consumed a particular dish on a previous visit. It is important to make your choices based on the current allergen content as suppliers may change an ingredient which changes the allergen content of our dishes.