

LUNCH MENU

TO SHARE & STARTERS

NACHOS (V)

sour cream, salsa, guacamole,
smoked cheddar
790kcal, M
12.00

SEASONAL HUMMUS (V)

pitta bread 612 kcal, G, SS
5.00

PAPRIKA SPICED WHITEBAIT

lemon mayonnaise 532 kcal, G,E,F
6.00

MARINATED OLIVES (VE)

145 kcal
5.00

SOUP OF THE DAY

artisan bread, salted butter
470 kcal, C,G,M,SS,S,Su
7.00

LEMON & HERB SQUID

coconut & coriander yogurt
379 kcal, G
10.00

CRISPY SPICED CAULIFLOWER (VE)

smoked paprika, vegan mayonnaise,
chilli, spring onion 298 kcal, G
9.00

SANDWICHES

Choice of white or brown bloomer
and ciabatta

HAM & CHEDDAR CHEESE

819kcal, G,M
12.00

CHICKEN & BACON CAESAR

795kcal G,M,E
14.00

SMOKED CHEDDAR & CARMELISED ONION CHUTNEY

597kcal G,M
12.00

HANDHELDS

CAST IRON BURGER

beef patty, crispy bacon, cheddar, gem lettuce, smoky
chipotle sauce, fries
1330kcal, G,E,M,Mu,SS,S,Su
19.00

CRISPY CHICKEN BURGER

chimichurri, rocket, fries
576kcal, G,E,M,SS,S
19.00

PLANT - BASED BURGER (VE)

gem lettuce, beef tomato, smoky chipotle sauce, fries
796kcal, G,Mu,SS
18.00

MAINS

250G SIRLOIN STEAK

confit tomato, fries 688kcal
33.00

LA TUA SPINACH & RICOTTA (V)

tortellini, crispy rocket, pine kernels,
parmesan
291kcal G,E,M
18.00

CAST IRON CAESAR SALAD

cos lettuce, anchovies, parmesan,
Caesar dressing, croutons
G,E,F,M,S
small 10.00/large 14.00

BEER BATTERED FISH & CHIPS

ale batter, crushed peas, chips,
tartare sauce, lemon 574kcal
G,E,F,L,M,Mu,Su
19.00

DESSERTS

STICKY TOFFEE PUDDING (V)

Jude's salted caramel ice cream
503 kcal G,E,M,N,P,S
8.00

ICE CREAM (V)

three scoops -
chocolate, vanilla, strawberry
240 kcal E,M
6.50

CHEESE BOARD SELECTION (V)

trio of cheeses, crackers, grapes,
seasonal chutney
598 kcal C,G,E,M,SS
9.00

SIDES

CAST IRON SALAD (VE)

56 kcal C,G,Mu
5.00

BEER BATTERED ONION RINGS (V)

62 kcal G,M,Mu,Su
5.00

SKINNY FRIES (VE)

131 kcal may contain gluten
5.00

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. Dishes are prepared where nuts and other allergens are present, we therefore cannot guarantee that any food item is completely free from traces of allergens. Adults need around 2000 kcal a day. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. V vegetarian VE vegan GF gluten free. C = Celery; G = Cereals containing Gluten; Cr = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; Mo = Molluscs; Mu = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; Su = Sulphites.