



# Lunch

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TWO COURSES FOR £9.95  
THREE COURSES FOR £12.95

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## STARTERS AND SMALL PLATES

### TODAY'S SOUP (V)

With a warm ciabatta roll

### SOUTHERN FRIED CHICKEN STRIPS

Tender chicken breast in a crispy crumb,  
with a delicious chicken gravy

### VEGGIE CROQUETTES (VE)

Cauliflower and broccoli bites in  
a rich tomato and basil sauce

### GARLIC FLATBREAD (VE)

Freshly made, hand rolled flatbread  
with a garlic and herb drizzle

## OUR FAVOURITES

### BANGERS 'N' MASH

Butcher's pork sausages with creamy  
mashed potato, peas and gravy

### SCAMPI AND CHIPS

Whitby™ wholetail scampi and charred lemon  
wedge, garden or mushy peas and tartare  
sauce, served with chunky chips

### TRADITIONAL STEAK AND ALE PIE

Succulent steak and ale pie, served with  
chunky chips or creamy mashed potato,  
garden peas and rich gravy

### HUNTER'S CHICKEN

Chicken breast topped with bacon, melted  
Cheddar and mozzarella, with a BBQ sauce,  
served with chunky chips and salad

### BAKED BEEF LASAGNE

Minced beef slow cooked in a red wine and  
tomato sauce, topped with mature Cheddar  
cheese and pesto drizzle, served with salad  
and garlic ciabatta

### CLASSIC COD AND CHIPS (†)

Sustainably-sourced, freshly hand-battered  
cod, served with chunky chips, charred  
lemon wedge, garden or mushy peas  
and tartare sauce

### SEASONAL CHICKEN SALAD

Fresh and crunchy seasonal salad with roasted  
Mediterranean vegetables, beets and a drizzle  
of light French dressing, topped with chicken

### MUSHROOM SUET PUDDING (VE)

Flavoured with chestnut & tarragon.  
Served with chunky chips, green beans,  
roasted beets and vegan gravy

## PUDDINGS

### APPLE AND MIXED FRUIT CRUMBLE (V)

Homemade crumble with a buttery flapjack  
topping, served with creamy custard

### WINTERBERRY MESS (V)

Crisp meringue with winter berries and a scoop  
of Jude's award-winning vanilla ice cream

### STICKY TOFFEE PUDDING (V)

Rich date and black treacle sponge with West  
Country butter toffee sauce and  
creamy custard

### KNICKERBOCKER GLORY (V)

Mixed fruit and Jude's award-winning vanilla  
ice cream, served with whipped cream and  
a drizzle of raspberry and chocolate sauce,  
topped with a flake

# Lite Lunch

## FLATBREADS

Light and freshly made, hand rolled flatbreads with a topping of your choice:

**ROASTED VEGETABLES (VE) £4.55**

Roasted mixed peppers, onions, mushroom and a BBQ sauce

**TANDOORI CHICKEN £5.25**

Tandoori chicken roasted mixed peppers, onions, mushrooms and a tandoori ketchup

**ADD A HANDFUL OF CHIPS FOR £1**

## JACKET POTATOES

Choose from the following fillings:

**MOZZARELLA AND CHEDDAR CHEESE (V) £5.25**

**PRAWN AND CAJUN SEAFOOD SAUCE (†) £6.45**

**BBQ BEANS (V) £5.55**

## SANDWICHES

Your choice of white or brown farmhouse, ciabatta or wrap, filled with:

**MATURE CHEDDAR, MOZZARELLA AND TOMATO MELT (V) £5.25**

**CHICKEN AND BACON WITH MAYONNAISE, LETTUCE AND TOMATO £5.95**

**HAND BATTERED COD FISH FINGERS WITH TARTARE SAUCE (†) £5.95**

**PRAWN AND CAJUN SEAFOOD SAUCE (†) £6.25**

**ADD A HANDFUL OF CHIPS FOR £1**

Our Allergen Guide contains a list of all the dishes from our menu which are listed in rows on the left-hand side of each allergen table. All 14 declarable allergens are listed along the top of the page for your reference. If a dish contains one of these 14 ingredients, then you will find the allergen box is highlighted in colour. We ask customers with specific food allergens and other intolerances to use this guide to assist them with choosing dishes from our menu. Before you order your food, please ask for our allergy guide, our staff cannot offer specific advice or recommendations beyond our published allergen guide. All weights quoted are approximate, prior to cooking. Our fish dishes may contain bones. All dishes are subject to availability. Some dishes may contain alcohol, ask your server for more information. All prices include VAT. Should the VAT rate increases, menu pricing will be increased accordingly. Scampi may contain one or more tails. All photography is for guidance only. Our menu descriptions do not list all ingredients.

Whilst we take every care to preserve the integrity of our dishes to reduce the cross contamination, we must advise that these ingredients are handled in a multi-use kitchen environment either by our suppliers or at our prep stations and we unfortunately cannot guarantee allergen free dishes. We use the following for suitability of dietary requirements. (v) Items suitable for vegetarians. (ve) Items suitable for vegans. (†) Items may contain bones



Scan me for the allergen guide or visit  
[www.food-allergies.co.uk/ourlocal](http://www.food-allergies.co.uk/ourlocal)