



# LUNCH MENU

2 COURSES £19.00

3 COURSES £28.00

V - VEGETARIAN DF - DAIRY FREE VG - VEGAN GF - GLUTEN FREE

## STARTERS

£9.00

HOMEMADE SOUP OF THE DAY

BRUSSELS PATE WITH WARM SOURDOUGH

FISHCAKES WITH A TARTAR CREAM

THAI BEEF SALAD WITH SWEET CHILLI SAUCE AND PRAWN CRISPS DF

SMOKED SALMON & PRAWN COCKTAIL STACK

FRENCH GARLIC CREAMED MUSHROOMS V GF

SPICED CHICKEN AND CORIANDER TACOS DF GF

## MAINS

£18.00

CHICKEN KATSU CURRY WITH RICE AND AN ASIAN SLAW DF

ROASTED SALMON STEAK WITH A PIRI PIRI SAUCE AND GREENS DF GF

ANGUS CHEESE BURGER AND FRIES

SPICED LAMB BELLY WITH BLACK PUDDING CHAMP MASH AND REDCURRANT JUS

MACARONI CHEESE AND CRAYFISH BAKE

MEAT AND POTATO PIE SERVED WITH VEG N THICK GRAVY

FISH OF THE DAY WITH SEAFOOD SAUCE AND NEW POTATOES

KING PRAWN TOMATO PROVENCAL TAGLIATELLE

## DESSERTS

£9.00

TWICE STICKY TOFFEE PUDDING WITH VANILLA BEAN CREAM

SELECTION OF ICE CREAM

## FOR THE CUBS

CURIOUS CUBS BURGER & FRIES	£9.00
SAUSAGE & MASH WITH ROASTED CARROTS & GRAVY	£9.00
FISH GOUJONS, FRIES & PEAS	£9.00
MAC 'N' CHEESE	V £9.00

## SIDES

SOURDOUGH, ALIOLI & MARINATED OLIVES	V	£5.00
TRUFFLE, PARMESAN FRIES	V GF	£6.50
SKIN ON FRIES	V VG DF GF	£4.00
SWEET POTATO FRIES	V VG DF GF	£5.00
DAUPHINOISE POTATOES	V GF	£6.00
HOUSE SALAD	V VG DF GF	£4.50
ONION RINGS	V	£4.00
WILTED GREENS IN A GARLIC BUTTER	V GF	£7.00
POPEYE CREAMED SPINACH	V	£8.00
TRUFFLE MAC N CHEESE	V	£7.00

PLEASE ADVISE ANY MEMBER OF STAFF ABOUT ALLERGENS OR DIETARY REQUIREMENTS.  
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS OF TABLES 6+.



# SALADS, BURGERS, GRIDDLE & DESSERTS

V - VEGETARIAN   DF - DAIRY FREE   VG - VEGAN   GF - GLUTEN FREE

## SALADS

BANGKOK THAI BEEF SALAD WITH PRAWN CRISPS	DF	£16.00
WARM CHICKEN CAESAR SALAD WITH PARMESAN SHAVINGS		£16.00
FRENCH TUNA NICOISE SALAD	GF DF	£16.00
WARM AVOCADO AND MANGO SALAD	V VG DF GF	£14.00

## BURGERS

ALL SERVED ON A BRIOCHE BUN WITH SKIN ON FRIES, ONION RINGS & RELISH

WAGYU BEEF BURGER, SMOKED APPLEWOOD CHEESE & SALAD TOPPING	£21.00
SALT AGED ANGUS BEEF BURGER, WITH MILD CHEDDAR & SALAD TOPPING	£17.50

## THE GRIDDLE

FREE RANGE GARLIC AND ROSEMARY CHICKEN BREAST	£22.00	ALL ARE SERVED WITH CRISP BEER BATTER ONION RINGS, VINE TOMATOES, MUSHROOMS & SKIN ON FRIES TO FINISH
SALT AGED CUMBRIAN BEEF		ALL STEAKS CAN BE CATERED TO BE GLUTEN FREE AND/OR DAIRY FREE
- 10OZ RIBEYE	£30.00	SAUCES: £4.00
- 8OZ FILLET STEAK	£34.00	BEARNAISE, CHIMICHURRI, PEPPERCORN, DIANE, RED WINE & MUSHROOM, BLUE CHEESE
- 16OZ CHATEAUBRIAND FOR 2 TO SHARE	£64.00	

ADD JUICY KING PRAWNS TO ANY STEAK £7.00

## DESSERTS

CURIOUS CHEESECAKE OF THE DAY	£9.00	TWICE STICKY TOFFEE PUDDING WITH VANILLA BEAN CREAM	£9.00
DOUBLE CHOCOLATE BROWNIE WITH SALTED CARAMEL ICE CREAM	£9.00	CHEESEBOARD, 3 CHEESES, BISCUITS AND FIG PORT JAM	£10.00
ICE CREAMS    VEGAN OPTIONS AVAILABLE	£6.00	VEGAN CHOCOLATE BALLS WITH VEGAN VANILLA POD ICE CREAM	£9.00
SELECTION OF LOCALLY SOURCED ICE CREAMS	2 SCOOPS		

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