

LIGHT LUNCH

2 courses: £14.95 | 3 courses: £17.95

*Delicious dishes, perfectly prepared for those with smaller appetites;
available weekdays from 12pm - 4pm*



To Start

Soup of the day; sourdough, whipped butter (v)(pbo)

Harissa hummus; toasted flatbread (pb)

Halloumi & red pepper skewer; hot honey, tomato & onion salad (v)

Ham hock & mustard terrine; focaccia crisps, pickled shallot, apple sauce

Mains

Brewpoint beer-battered fish & chips; minted peas, tartare sauce, scraps

4oz gammon steak; duck fat chunky chips, fried egg

Sausage & mash; broccolini, Anchorman ale gravy (vo)(pbo)

Pulled beef lasagne; garlic focaccia (vo)

Thai massaman curry; roasted peanuts, pak choi, baby corn, red peppers, fresh chilli, ginger, coriander, rice (pb)

Puddings

Vanilla crème brûlée; butter shortbread (v)

Chocolate brownie; vanilla ice cream (v)

Sticky toffee pudding; toffee sauce, vanilla ice cream (v)

Ice creams & sorbets; (v)(pbo) ~ *please ask for today's flavours* ~

IT'S ALL GRAVY

Get the family together and join us on Sundays to enjoy unlimited gravy and roast potatoes with every roast.

Sundays from 12pm



We are proud to have achieved the highest three-star rating in The Sustainable Restaurant Association's Food Made Good Standard, recognising our dedication to outstanding quality with sustainability at the heart of everything we do.

Food allergies?



Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. Offers subject to availability and terms and conditions, full details online. (v) vegetarian (vo) vegetarian option available (pb) plant-based ingredients (pbo) plant-based option available.