

MARCH & APRIL LUNCH MENU - SERVED 12PM - 3PM

Nibbles

Mixed marinated olives **Ve** £ 2.50

Selection of crusty rolls **Ve** £3.00
with balsamic vinegar and olive oil

Starters

Smoked haddock and salmon fishcakes **£6.50**
with a white wine, cream and chive sauce, and a
watercress salad

Mushroom pâté **V** £5.50
with tomato and apple chutney, toasted ciabatta
and salad garnish

Vegan salad starter **Ve** £4.50
with roasted butternut squash, roasted chickpeas, red
onion, peppers, cherry tomatoes and mixed seeds

Homemade soup of the day **V** £5.00
served with granary bread

Sandwiches

*All served with mixed salad garnish, salted crisps and
coleslaw. Choice of granary, white or gluten-free bread.*

Ham and piccalilli **£6.00**

Toastie with ham, cheddar and red onion
£6.50

Salt beef, pickle and mustard mayo
toasted bagel **£8.00**

Cheddar with homemade apple and
tomato chutney **V** £6.00

Avocado, mixed bean, sweetcorn, red onion
and pepper on toasted ciabatta **Ve** £6.50

Sides

Handcut chips **Ve** £2.50 New potatoes **V** £2.50

Garlic bread **V** £2.50 Side salad **V** £2.50

Mains

Smoked haddock and salmon fishcakes **£13.00**
with a white wine, cream and chive sauce, new potatoes
and fresh vegetables

Homemade beef burger **£11.00**
in a sourdough bun with lettuce and tomato, served with
homemade chips and mixed salad garnish
*Toppings and extras: cheddar, stilton, bacon, burger
relish, pineapple chutney, onion marmalade, homemade
garlic jalapeños, and coleslaw
£1 per topping or 3 for £2*

Barbecue pulled pork **£11.00**
in a sourdough bun with homemade chips and mixed
salad garnish *and optional toppings*

Beer battered fish fillet **£13.00**
with homemade chips, garden peas and tartare sauce

Breaded whole-tail scampi **£12.00**
with homemade chips, garden peas and tartare sauce

Goats cheese, sweet potato and
spinach pie **V** £13.00
served with spring onion mash, garden peas and
vegetarian gravy

Vegan salad **Ve** £9.00
with roasted butternut squash, roasted chickpeas,
red onion, avocado, peppers, cherry tomatoes and
mixed seeds
Add feta for £1.50

Vegetarian dish of the day **V** £11.00
please see specials board

Desserts

Belgian chocolate and almond cake **V** £6.00
topped with strawberry compote and served with
double cream

Rhubarb and stem ginger crumble **V** £6.00
served with custard

Warm Belgian waffle **V** £6.00
served with toffee sauce, banana and vanilla ice-cream

Trio of Marchfields ice-cream **V** £5.50
please ask us for today's flavours

Mango and raspberry sorbet **Ve** £4.00

Cheeseboard selection **V** £12.00
with mature cheddar, goats cheese, baby brie and stilton
served with celery, onion chutney and biscuits