

MAY & JUNE 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

Parma ham and grilled asparagus topped
with soft boiled egg £6.00
with shaved parmesan and balsamic dressing

Scallop gratin £8.00
baked in the shell, topped with parsley and lemon juice,
served with a tomato and rocket garnish

Stuffed portobello mushroom **V** £6.50
with blue cheese, shallot, garlic, and topped with
herbed breadcrumbs on a ruby chard salad

Vegan salad starter **Ve** £4.50
with fresh mango, roasted sweet potato, quinoa, broad
beans, pomegranate seeds, red onion, roasted flaked
almonds and chilli flakes

Homemade soup of the day **V** £5.50
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 beer mustard £6.00

Crab meat and lemon mayonnaise £8.00

Free-range egg, mayonnaise & cress **V** £5.50

Red Leicester, tomato and fried onion
toastie **V** £6.50

Cheddar, sliced apple, Branston pickle
and lettuce **V** £6.00

BBQ pulled jackfruit in pitta bread **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

Lamb and apricot tagine £13.00
served with minted cous cous or new potatoes and
topped with pomegranate seeds

Teriyaki salmon fillet £13.00
topped with toasted sesame seeds, with steamed rice
and chargrilled pak choi

Homemade beef burger £11.50
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*

Beer battered fish fillet £13.50
with homemade chips, garden peas and tartare sauce

Breaded whole-tail scampi £12.50
with homemade chips, garden peas and tartare sauce

Barbecue pulled jackfruit **Ve** £11.00
in a sourdough bun with homemade chips and
mixed salad garnish

Vegan salad **Ve** £9.50
with fresh mango, roasted sweet potato, quinoa, broad
beans, pomegranate seeds, red onion, roasted flaked
almonds and chilli flakes
Add feta for £1.50 or Cajun chargrilled chicken for £2

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

Desserts

Crème Brûlée **V** £6.00
served with cat's tongue biscuit

Chocolate brioche bread and butter
pudding **V** £6.00
served with custard

Eton mess **V** £6.00
with strawberries and raspberries, topped with a
blueberry compote and served with cat's tongue biscuit

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, apple and beetroot chutney
and biscuits