

## NOVEMBER & DECEMBER LUNCH MENU SERVED 12PM - 3PM

### Nibbles

Mixed marinated olives \* **Ve** £ 2.50

Selection of crusty bread **Ve** £2.50  
with balsamic vinegar and olive oil

### Starters

Shredded duck leg pancake roll \* £5.90  
served with a lime, soy and mint dressing, and a  
hoisin sauce dip

Stuffed pepper \* £5.90  
with smoked mackerel and rice, topped with cheddar  
cheese and served with a salad garnish

Mozzarella and vegetable tartlet **V** £6.50  
topped with almond pesto and served with ruby chard

Homemade soup of the day \* **V** £4.90  
served with granary bread

### Sandwiches

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

Turkey and cranberry \* £5.90

Sausage and red onion marmalade £6.90

Toastie with sliced ham, mature cheddar and  
tomato \* £6.50

Mature cheddar with homemade apple and  
tomato chutney \* **V** £5.90

Spinach, vegan stuffing and homemade  
beetroot and apple chutney \* **Ve** £4.90

### Sides

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

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

### Mains

Lamb, potato and vegetable casserole \* £11.90  
topped with fresh mint served with crusty bread

Roasted salmon fillet \* £13.90  
with a white wine, cream and dill sauce, served with  
crushed new potatoes and fresh vegetables

Homemade beef burger \* £10.90  
in a sourdough bun with lettuce, tomato and gherkin,  
served with homemade chips and mixed salad garnish  
*Optional toppings: cheddar, stilton, bacon, burger  
relish, homemade garlic jalapeño, homemade chilli &  
pepper jam or cranberry sauce.*  
£1 per topping or 3 for £2

Beer battered fish fillet \* £12.90  
with homemade chips, garden peas and tartare sauce

Breaded whole-tail scampi £11.90  
with homemade chips, garden peas and tartare sauce

Spinach and roasted pumpkin risotto \* **V** £9.90  
topped with stilton and rocket

Vegan salad \* **Ve** £9.90  
with lentils, roasted spiced chickpeas, roasted broccoli,  
almond pesto, garden peas, tomatoes, peppers, onion,  
and mixed salad leaves  
*Add feta for £1.50*

Vegetarian dish of the day **V** £10.90  
please see specials board

### Desserts

Christmas pudding **V** £6.50  
served with brandy sauce

Belgian chocolate brownie **V** £5.50  
served with vanilla ice-cream and cherry kirsch compote

Gingerbread, caramel and pear trifle **V** £5.90  
topped with gingerbread biscuits

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

Mango and raspberry sorbet \* **Ve** £3.90

Cheeseboard selection \* £11.50  
with mature cheddar, goats cheese, baby brie and stilton  
served with celery, a beetroot & apple chutney and  
biscuits

*All our food is cooked fresh to order. Please ask for further information on allergens contained within the menu.*

\* Many dishes can be modified to be gluten free, please ask for details - some modifications may NOT be suitable for coeliacs.  
A 10% gratuity will be added to tables of eight and above.