

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 wrapped in lettuce * £5.90
served with a lime, soy and mint dressing and topped
with pomegranate seeds

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 * £13.90
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, chickpeas, roasted broccoli, garden peas,
almond pesto, and mixed salad leaves
Add feta for £1.50

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

Desserts

Christmas pudding £6.50
served with brandy sauce

Black forest gateau £6.50
topped with cherries and served with double cream

Gingerbread, caramel and pear trifle £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

Gluten-free dessert option also available

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.*