

SEPTEMBER & OCTOBER 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

Duck and smoked bacon terrine * £6.90
served with a homemade tomato and apple chutney,
and a rocket and ruby chard salad

Smoked haddock fishcakes £6.50
with a cream and chive sauce and rocket garnish

Mediterranean vegetable frittata * **V** £5.90
topped with mature cheddar, served with mixed salad
and homemade pepper & chilli jam

Vegan salad starter * **Ve** £4.90
with chargrilled baby gem, shaved carrot, avocado, red
onion, cucumber and peppers with a zingy citrus
dressing, topped with toasted sesame seeds

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.*

Chicken tikka * £6.50

Toastie with sliced ham, mature cheddar and
red onion * £6.50

Tuna mayo and sweetcorn * £5.90

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

Smashed avocado on toast * **V** £6.90
drizzled with lemon and olive oil, topped with a poached
egg and chilli flakes

Roast peppers with grated carrot, hummus
and rocket * **Ve** £5.90

Sides

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

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

Mains

Goan coconut fish curry * £12.90
topped with coriander, served with steamed rice and
mango chutney

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 jalapeños or homemade chilli &
pepper jam.*

£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

Ploughman's * £10.90
with sliced ham, mature cheddar cheese, crusty bread,
gherkins, pickled onions, salad garnish and homemade
apple and tomato chutney

Vegan salad * **Ve** £9.90
with chargrilled baby gem, shaved carrot, avocado, red
onion, cucumber and peppers with a zingy citrus
dressing, topped with toasted sesame seeds
Add tiger prawns for £2.00

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

Desserts

Sticky toffee pudding **V** £5.90
served with clotted cream vanilla ice cream

Apple and pear crumble **V** £5.90
with an oaty cinnamon top, served with custard

White and dark chocolate mousse * **V** £5.90
topped with shaved chocolate, served with a cat's tongue
biscuit

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

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

Cheeseboard selection * £10.50
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.*