

## SEPTEMBER & OCTOBER 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

- Smooth Chicken liver pâté \* £6.50  
served with tomato and apple chutney, salad garnish  
and ciabatta croutes
- Smoked salmon and prawns \* £8.00  
topped with horseradish cream and a lime vinaigrette  
topped with mixed salad leaves
- Smoky bean and coriander pasty **Ve** £6.50  
served with a chilli and pepper dip and rocket garnish
- Vegan salad starter \* **Ve** £5.00  
with mixed leaf salad, mint, peaches, cucumber,  
quinoa and radish
- Homemade soup of the day \* £5.50  
served with sliced granary bread and butter

### 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
- Smoked salmon and cream cheese bruschetta  
topped with dill dressing \* £7.50
- Cheddar, tomato and onion toastie \* **V** £6.00
- Cheddar, apple and tomato chutney \* **V** £6.50
- Grilled aubergine and mint bruschetta topped  
with pesto \* **Ve** £6.00

### Sides

- Handcut chips \* **Ve** £2.50
- Garlic bread **V** £2.50
- New potatoes \* **V** £2.50
- Side salad \* **V** £2.50
- Pot of Kimchi \* **Ve** £1.50
- Pot of red cabbage sauerkraut \* **Ve** £1.50

### Mains

- Seafood Platter \* £18.00  
with smoked mackerel fillet, smoked salmon, shell-on  
prawns, with salad, lemon mayo and granary bread
- Chicken katsu curry £12.00  
served with steamed jasmine rice, sautéed pak choi and kimchi
- Homemade beef burger \* £11.50  
in a brioche bun with lettuce and tomato, served  
with homemade chips and mixed salad garnish  
*Toppings and extras: cheddar, stilton, bacon, burger relish,  
tomato and apple chutney, 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
- Creamy garlic, mushroom and crème fraiche  
pasta bake **V** £11.50  
topped with cheddar and served with salad and garlic bread
- Vegan salad \* **Ve** £9.00  
mixed leaf salad with mint, peaches, cucumber,  
quinoa and radish  
*Add mozzarella or Parma ham for £2.00 or both for £3.00*
- Vegetarian dish of the day **V** £11.00  
please see specials board

### Desserts

- Key lime pie **V** £6.50  
with double cream and fresh fruit
- Dark Belgian chocolate chip banana bread **Ve** £6.00  
served with vegan vanilla ice cream
- Steamed chocolate pudding **V** £6.00  
topped with chocolate fudge sauce and served with white  
chocolate and honeycomb 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, brie and stilton served  
with apple salad, apple & tomato chutney and biscuits
- Gluten-free dessert option also available*