



LUNCH MENU

Monday – Friday 12pm – 5pm

1 + 1 for all 25 tap beers and cider

Two course menu 18,00£ / Three course menu 23,00£



First course

SNACK

Chicken filets with cayenne pepper, waffle & maple syrup

Calamari Tempura

Pulled pork nachos, bourbon & cheddar cheese

Smoked trout, coal-baked potatoes, trout caviar, smoked sour cream

SALAD

Ceasar salad /vegetarian /or chicken breast /or crispy bacon

Vegetable salad with grilled halloumi

SOUP

Jerusalem artichoke cream soup with almonds /or with smoked duck

Seafod chowder

Second course

MEAT

Country-style blood sausage, red currant sauce, mashed potoes & pearl onions braised in red wine

Pork ribs served with pickled kimchi, cherry tomatoes and oven-baked cheesy potato in /Guinness glaze /or Riga Balsam glaze /or garlic glaze /or hot jalapeno glaze

Homemade pork sausage on grilled ciabattini, pickled vegetable, mustard and honey sauce

FISH

Beer-buttered Atlantic cod & chips, tartare sauce with butter sauteed green pease & mint

VEGETARIAN

Stuffed Portobello mushroom, hummus & tomato sauce

Third course

DESSERTS

Apple & pear crumble

Sticky toffee pudding

Please inform your waiter if you have any allergies we need to be aware of.
Although all the precautions have been followed, we cannot guarantee that the food on these premises will be allergen free.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT.