

Wednesday – Saturday lunch menu

BRUNCH

Eggs Benedict with crisp Prosciutto on homemade English muffin. Saffron hollandaise. **£7.50**

Scotch pancakes with bacon & maple syrup **£ 7.25**

Welsh Buck rarebit with mustard and Worcester sauce on wholemeal toast with poached egg **(V)£7.25**

Giant baked beans with Chorizo on homemade toast **£7.50**

Spicy eggs. Baked eggs with a spicy tomato sauce, spinach and Crème fraiche. **(V/GF) £7.50 *PLEASE ALLOW UP TO 15 MINUTES WAITING***

LUNCH

Leek and potato soup with croutons **(GF on req) £6.50**

Ham hock terrine with capers fine herbs and whole grain mustard. Kitchen garden piccalilli **(GF) £7.25**

Winter vegetable stew with a pesto and goats cheese crouton **(GF/V) £10.25**

Ham hock with sautéed potatoes, leeks and poached egg **(GF) £10.25**

Chicken, leek and bacon pie with sautéed potatoes and mixed leaves **£10.95**

To share. Cured meats, salami and local cheese platter. Spiced tomato chutney, apple, ale crackers and homemade breads **£15.00**

DESSERTS

Yorkshire Rhubarb fool with Turkish biscuit **£6.50 (V/GF on Req)**

Armagnac and earl grey infused autumn fruit. Nutmeg crème fraiche and crisp apple rings **£6.50 (V/GF)**

Single Gloucester cheese with pickled apple and crackers **£7.75**

Please make staff aware of any allergies or food intolerances you may have.