

WEDNESDAY – SATURDAY LUNCH MENU

BRUNCH

Eggs Florentine with spinach on homemade English muffin. Bechamel sauce (V) £8.50

Eggs Benedict with crisp Prosciutto on homemade English muffin. Saffron hollandaise. £9.50

Scotch pancakes with smoked bacon & maple syrup £ 8.25

Creamy mushrooms on toasted wholemeal bread with wholegrain mustard and herbs. (V) £8.25

Spinach and goats cheese omelette (V/GF) £8.50

Smoked haddock omelette £8.50

Homemade Giant baked beans in a spicy Turkish shakshuka sauce on toasted freshly baked wholemeal soda bread (V) £8.50 DF on req.

LUNCH

Saffron and lemon soup with caramelised lemon slice, Crème fraiche and chopped chives. (GF on req) £6.50

Oxford Blue cheese pate with walnuts and port, red wine pickled pear and watercress salad.(GF on req) £7.25

Oatmeal coated mackerel fillet. Pan fried and served with a tart Wakefield pink rhubarb sauce £7.95

Warm chicken liver and bacon salad with red chicory, focaccia croutons and sherry vinaigrette. £8.50

Spinach and ricotta rottolo with Turkish shakshuka sauce, Parmesan topping and shallot and chive Crème fraiche. £8.95

New England cod and crayfish chowder with crisp leeks and poached egg. £11.25

Braised Belgium endive with maple roast ham and a mustard, brioche crumb and gruyere cheese topping £11.50

Buttermilk marinated chicken snitzle with oat and almond coating, potato and radish salad and watercress and shallot dressed leaves. £12.50

SIDES £2.95 sauté potatoes or winter mixed leaf salad or buttered spinach.

DESSERTS

Wakefield pink rhubarb fool with lightly whipped cream, toasted almonds and crisp Turkish biscuit. £6.50 (V/GF on req)

Norfolk treacle tart with vanilla and orange pastry. Vanilla custard and Candied orange zest. Clotted cream. (V) £6.50

Local cheese plate with chicory and spiced nuts, fudges crackers and red onion marmalade £8.75

Homemade cakes also available - chocolate brownie, fruit cake, orange cake *contains nuts* £1.99 or selection of 3 for £5

Homemade tarts £3.00 – bakewell, lemon, chocolate delice, treacle.

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

