

LUNCHTIME & EARLY EVENING MENU

(MON – SAT SEATED BEFORE 6 PM)

2 COURSES FOR 12.95

WHILE YOU WAIT

- V** Oven Baked Ciabatta to Dip with oil & balsamic for 2 - 2.95 / for 4 - 4.95
- V** Olives marinated in lemon stuffed with garlic & pimento 3.45
- V** Garlic Ciabatta 3.25
- V** with Mozzarella 3.95

STARTERS

- g v** Homemade Sweet Potato & Leek Soup with a herbed crème fraiche
Black Pudding with crispy smoked bacon, an Appleby's free range poached egg & hollandaise sauce served on half a toasted English muffin
- v** Vegetable Spring Rolls served with a soy, sesame & chilli dip
- (g)** Handmade Smoked Mackerel & Lime Pâté served with warm toast
- ♥ v** A Duo of Rustic Homemade Houmous – sun dried tomato plus lemon & coriander served with vegetable crudités & warm pitta (**g**) **vg**

MAINS

- g** Roasted Belly Pork with a sticky cider sauce, crackling, spring onion mash & seasonal vegetables
- g** Cajun Chicken with a mild coconut curry sauce topped with roasted peppers, spring onions & crème fraiche served with a coriander & turmeric rice
- g** Salmon Fillet Salad with carrot ribbons, cucumber, bean sprouts & sweet soy dressing
- v** Baked Butternut Squash and Goat's Cheese Lasagne served with garlic ciabatta
- 100% Beef Burger on a brioche bun with gourmet chips, our own 'slaw & handmade onion rings with leaf, tomato salsa, Cheddar & bacon
- vg** 'The Wro Superfood Bowl' carrot & courgette ribbons, lemon coriander houmous, quinoa, **g** falafel, avocado plus mango lime salsa verde

SIDES

Garlic Buttered Mushrooms	3.95	Sweet Potato Fries	3.00
House Salad	3.00	Tempura Broccoli	3.00
Chantenay Carrots & Broccoli	3.95	Homemade Onion Rings	3.00
Dauphinoise Potatoes	3.95	Homemade Coleslaw	3.00
GOURMET CHIPS		SKINNY FRIES	
Small	1.95	Small	1.25
Regular (served with dips)	3.95	Regular (served with dips)	2.95

g Gluten Free **v** Vegetarian **vg** Vegan (**g** / **vg**) Gluten Free / Vegan by amendment