

Lunch Menu

WHILE YOU WAIT

(Vg) Pitted Black & Green Olives	£5.50
Rosemary & Garlic	
(V,MVg) Continental Bread Selection (g,m,su)	£5.50
Balsamic Vinegar - Laverbread Butter	
(V) Sun-blushed Cherry Tomatoes & Mozzarella Pearls (m,so)	£6.00

SANDWICHES

Ham and Mustard Mayo (g,e,mu,su,m)	£9.50
Brown or White Bloomer - Root Veg Crisps - Slaw	
(V) Cheese and Pickle (g,m,su,e)	£9.50
Brown or White Bloomer - Root Veg Crisps - Slaw	
Tuna Mayo with Cucumber (f,e,g,mu,m)	£9.50
Brown or White Bloomer - Root Veg Crisps - Slaw	
Steak Baguette (g,so,m,su)	£18.50
Tomato Chutney - Crispy Onions - Applewood Cheese - Fries	
(Vg) Borani (so,g)	£12.50
Open Flatbread - Beetroot - Crispy Chickpeas Ras-el-hanout - Apricots - Pomegranate - Lemon Balm	
Smoked Salmon & Crayfish (f,cr,g,su,so)	£14.50
Open Flatbread - Pickled Radish - Cucumber - Horseradish - Salsa Verde	
Cajun Chicken (su,so,g,m,e,mu)	£13.50
Open Flatbread - Spring Onions - Cajun Mayo - Parmesan - Rocket	

PIZZA

Prosciutto di Parma (g,m,su,so)	£15.50
Prosciutto - Parmesan - Balsamic Glaze - Rocket	
Tre Carni (so,g,m)	£16.00
Slow-cooked Pulled Beef - Chicken - Bacon - Red Onions - Fresh Parsley	
(Vg) Funghi (so,g)	£15.00
Mushrooms - Caramelised Onions - Vegan Cheese - Truffle Oil - Rocket	
Mare Rosso (cr,co,g,m,e,mu)	£16.00
Crayfish - Crab - Chilli - Cherry Tomatoes - Cajun Mayo - Fresh Chervil	
(V) Margherita (m,g)	£14.50
Cherry Tomatoes - Mozzarella Pearls - Grated Mozzarella - Fresh Oregano	

SOMETHING LIGHT

(V,MVg) Chef's Soup (so,g,c,m)	£8.50
Crusty Bread - Butter	
Please enquire with your server for today's special and allergens	
Smoked Salmon (so,f,g)	£10.00
Beetroot - Horseradish - Dill - Rye Texture	
Crispy Belly Pork (su,so,s)	£10.00
Pickled Radish - Spring Onion - Yuzu Oil - Five Spice Glaze	
(Vg) Wild Mushroom & Chestnut Tart (su,so,g)	£9.00
Caramelised Onion - Pickled Mushrooms - Watercress	
(Vg) Beetroot Borani (so,n,g)	£8.50
Flatbread - Pistachios - Pomegranate	
Pressed Duck Terrine (m,su,so,g,mu)	£11.00
Cherries - Celeriac Remoulade - Brioche	

SOMETHING NOT SO LIGHT

Carreg Steak Burger (g,m,su,s)	£21.00
Smoked Cheese - Gem - Beef Tomato - Gherkins	
Onion Marmalade - Black Garlic Mayo - Home Cut Chips	
Ham, Egg & Chips (so,e,su,m,g)	£19.50
Honey Roast Ham - Two Fried Eggs - Home Cut Chips	
Hollandaise Sauce - Watercress	
Baked Chef's Pie (g,so,m,e)	£21.00
Creamy Mash or Home Cut Chips - Seasonal Vegetables - Gravy	
Please enquire with your server for today's special and allergens	
Fish & Chips (f,so,su,m)	£23.00
Battered Fish - Pea & Leek Fricassée - Chargrilled Lemon	
Laverbread Tartare Sauce - Home Cut Chips	
Seafood Ravioli (g,cr,e,m,f,c,mo)	£27.00
Crab Ravioli - Crayfish - Mussels - Squid - Prawns - Chive Velouté	
(Vg) Crispy Parmesan Polenta Cake (c,so)	£21.00
Heritage Vegetables - Wild Mushrooms	
Cavolo Nero - Tomato & Herb Sauce	

DON'T MISS TODAY'S SPECIALS!

Please advise us of any dietary requirements or concerns that you may have.
Although every effort is made to correctly identify all allergens contained in our dishes,
please note that such products are stocked and used in our kitchens.

Our menus are designed using fresh unprocessed produce wherever possible. Although
every care is used, please be aware that seafood dishes may contain fish bones and
shell fragments, and game dishes may contain shot.

Please note: The oil used in some of our products is genetically modified (GM) oil.

Allergy Key: (V) Vegetarian; (Vg) Vegan; (MVg) Modified Vegan; (c) Celery;
(cr) Crustacean; (e) Egg; (f) Fish; (g) Gluten;(l) Lupin; (m) Milk; (mu) Mustard;
(mo) Mollusc; (n) Nut;(pn) Peanut; (s) Sesame; (so) Soya; (su) Sulphur

TO ACCOMPANY

(Vg) Home Cut Chips (so)	£5.00
(Vg) Fries (so)	£5.00
(Vg) Cajun Fries (so)	£5.50
(Vg) House Salad (so,mu,su)	£5.50
(V,MVg) Garlic Flatbread (g,m)	£4.00
(V,MVg) Cheesy Garlic Flatbread (g,m)	£5.00
(Vg) Garlic & Almond Tenderstem (n,so)	£5.00
Garlic Roasted King Prawns (cr,su,so,m)	£8.00

INDULGE

(V) White Chocolate & Raspberry Crème Brulée (e,m,g)	£10.00
Checkered Shortbread - Raspberry Textures	
(MVg) Trio of Sorbet or Ice Cream (m)	£7.50
Fresh Berries	
(V,MVg) Chef’s Cheesecake (m,g)	£9.50
Please enquire with your server for today's special and allergens	
(Vg) Vanilla Rice Pudding (so)	£9.50
Poached Plum - Plum Jam - Cinnamon Crumb	

HOT DRINKS

	Regular	Large
Americano	£3.50	£3.75
Cappuccino	£3.75	£3.95
Latte	£3.75	£3.95
Espresso	£3.25	£3.75
Mocha	£3.95	£4.25
Hot Chocolate	£3.75	£3.95
Deluxe Hot Chocolate	£4.50	£4.95
Whipped Cream & Marshmallows		
Flat White	£3.75	
Pot of Tea	£3.50pp	
Herbal or Fruit Tea	£3.75	
Peppermint Mixed Berry Chamomile Green Earl Grey Lemon & Ginger		
Matcha	£4.75	
Served to your liking		
Iced Coffee	£4.25	
Coffee Floater	£4.25	
Coffee Liqueur	from £7.75	
Add your choice of Liqueur		
Add a Syrup	£0.70	
Vanilla Salted Caramel Hazelnut Almond Strawberry Coconut Cherry		

Lunch Menu

Gluten Free

WHILE YOU WAIT

- | | |
|---|--------------|
| (Vg) Pitted Black & Green Olives
Rosemary & Garlic | £5.50 |
| (V) Sun-blushed Cherry Tomatoes & Mozzarella Pearls (m,so) | £6.00 |

SANDWICHES

- | | |
|--|---------------|
| Ham and Mustard Mayo (e,mu,su,m)
Gluten Free Bread - Root Veg Crisps - Slaw | £9.50 |
| (V) Cheese and Pickle (m,su,e)
Gluten Free Bread - Root Veg Crisps - Slaw | £9.50 |
| Tuna Mayo with Cucumber (f,e,mu,m)
Gluten Free Bread - Root Veg Crisps - Slaw | £9.50 |
| Steak Roll (so,m,su)
Gluten Free Bread Roll - Tomato Chutney
Red Onions - Applewood Cheese - Fries | £18.50 |
| (Vg) Borani (so)
Gluten Free Open Flatbread - Beetroot - Crispy Chickpeas
Ras-el-hanout - Apricots - Pomegranate - Lemon Balm | £12.50 |
| Smoked Salmon & Crayfish (f,cr,su,so)
Gluten Free Open Flatbread - Pickled Radish - Cucumber
Horseradish - Salsa Verge | £14.50 |
| Cajun Chicken (su,so,m,e,mu)
Gluten Free Open Flatbread - Spring Onions
Cajun Mayo - Parmesan - Rocket | £13.50 |

PIZZA

All served on a Gluten Free Base

- | | |
|---|---------------|
| Prosciutto di Parma (m,su,so)
Prosciutto - Parmesan - Balsamic Glaze - Rocket | £15.50 |
| Tre Carni (so,m)
Slow-cooked Pulled Beef - Chicken - Bacon - Red Onions - Fresh Parsley | £16.00 |
| (Vg) Funghi (so)
Mushrooms - Caramelised Onions - Vegan Cheese - Truffle Oil - Rocket | £15.00 |
| Mare Rosso (m,su,so,e,mu)
Crayfish - Crab - Chilli - Cherry Tomatoes - Cajun Mayo - Fresh Chervil | £16.00 |
| (V) Margherita (m)
Cherry Tomatoes - Mozzarella Pearls - Grated Mozzarella - Fresh Oregano | £14.50 |

SOMETHING LIGHT

(V,MVg) Chef's Soup (so,c,m) Gluten Free Bread Roll - Butter Please enquire with your server for today's special and allergens	£8.50
Smoked Salmon (so,f) Beetroot - Horseradish - Dill - Gluten Free Toasted Bread	£10.00
Crispy Belly Pork (so,s,su) Pickled Radish - Spring Onion - Yuzu Oil - Five Spice Glaze	£10.00
(Vg) Gluten Free Wild Mushroom & Chestnut Tart (su,so) Caramelised Onion - Pickled Mushrooms - Watercress	£9.00
(Vg) Beetroot Borani (so,n,g) Gluten Free Flatbread - Pistachios - Pomegranate	£8.50
Pressed Duck Terrine (m,su,so,mu) Cherries - Celeriac Remoulade - Gluten Free Toasted Bread	£11.00

SOMETHING NOT SO LIGHT

Carreg Steak Burger (m,su,s) Smoked Cheese - Gem - Beef Tomato - Gherkins - Onion Marmalade Black Garlic Mayo - Home Cut Chips	£21.00
Ham, Egg & Chips (so,e,su,m) Honey Roast Ham - Two Fried Eggs - Home Cut Chips Hollandaise Sauce - Watercress	£19.50
Fish & Chips (f,so,su,m) Gluten Free Battered Fish - Pea & Leek Fricassée - Chargrilled Lemon Laverbread Tartare Sauce - Home Cut Chips	£23.00
(Vg) Crispy Parmesan Polenta Cake (c,so) Heritage Vegetables - Wild Mushrooms Cavolo Nero - Tomato & Herb Sauce	£21.00
(Vg) Braised Cauliflower Steak (c,so) Ras-el-hanout - Smoked Aubergine Purée - Crispy Chickpeas Pomegranate - Dried Apricot - Spiced Vegetable Broth	£21.00

TO ACCOMPANY

(Vg) Home Cut Chips (so)	£5.00
(Vg) Fries (so)	£5.00
(Vg) Cajun Fries (so)	£5.50
(Vg) House Salad (so,mu,su)	£5.50
(V,MVg) Garlic Gluten Free Flatbread (m)	£4.00
(V,MVg) Cheesy Garlic Gluten Free Flatbread (m)	£5.00
(Vg) Garlic & Almon Tenderstem (n,so)	£5.00
Garlic Roasted King Prawns (cr,su,so,m)	£8.00

INDULGE

(V) White Chocolate & Raspberry Crème Brulée (e,m) Raspberry Textures - Raspberry Sorbet	£10.00
(MVg) Trio of Sorbet or Ice Cream (m) Fresh Berries	£7.50
(Vg) Raspberry Gin Cheesecake Raspberry Coulis - Berries	£9.50

Choose a Main, a Dessert and a Drink

£15.00

- Chicken Tenders (so)

Served with Fries or Chips, and Peas or Beans
- Gluten Free Fish Fingers (so,f)

Served with Fries or Chips, and Peas or Beans
- (V,MVg) Gluten Free Cheese Pizza (so,m)

Served with Fries or Chips, and Peas or Beans
- (MV, MVg) Picking Platter (so,m)

Ham, Cheese, Chips, Cucumber,
Carrot Sticks, Raisins, Gluten Free Bread & Butter

- (V) Trio of Ice Cream (m,su)

Vanilla, Chocolate, Strawberry or Mint Choc Chip
- (V) Chocolate Brownie Sundae (m,su,e)

Gluten Free Brownie Chunks, Vanilla Ice Cream, Chocolate Sauce, Cream

- Blackcurrant Squash
- Orange Squash
- Apple Juice
- Milk

HOT DRINKS

	Regular	Large
Americano	£3.50	£3.75
Cappuccino	£3.75	£3.95
Latte	£3.75	£3.95
Espresso	£3.25	£3.75
Mocha	£3.95	£4.25
Hot Chocolate	£3.75	£3.95
Deluxe Hot Chocolate	£4.50	£4.95
Whipped Cream & Marshmallows		
Flat White	£3.75	
Pot of Tea	£3.50pp	
Herbal or Fruit Tea	£3.75	
Peppermint Mixed Berry Chamomile Green Earl Grey Lemon & Ginger		
Matcha	£4.75	
Served to your liking		
Iced Coffee	£4.25	
Coffee Floater	£4.25	
Coffee Liqueur	from £7.75	
Add your choice of Liqueur		
Add a Syrup	£0.70	
Vanilla Salted Caramel Hazelnut Almond Strawberry Coconut Cherry		

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(mo) Mollusc; (n) Nut;(pn) Peanut; (s) Sesame; (so) Soya; (su) Sulphur

Lunch Menu

Dairy Free

WHILE YOU WAIT

(Vg) Pitted Black & Green Olives £5.50
Rosemary & Garlic

(V,MVg) Continental Bread Selection (g,su) £5.50
Oil & Balsamic Vinegar

SANDWICHES

Ham and Mustard Mayo (g,e,mu,su) £9.50
Brown or White Bloomer - Root Veg Crisps - Slaw

(Vg) Dairy Free Cheese and Pickle (g,e) £9.50
Brown or White Bloomer - Root Veg Crisps - Slaw

Tuna Mayo with Cucumber (f,e,g,mu) £9.50
Brown or White Bloomer - Root Veg Crisps - Slaw

(Vg) Borani (so,g) £12.50
Open Flatbread - Beetroot - Crispy Chickpeas
Ras-el-hanout - Apricots - Pomegranate - Lemon Balm

Smoked Salmon & Crayfish (f,cr,g,su,so) £14.50
Open Flatbread - Pickled Radish - Cucumber
Horseradish - Salsa Verge

Cajun Chicken (su,so,g,m,e,mu) £13.50
Open Flatbread - Spring Onions - Cajun Mayo
Plant Based Cheese - Rocket

PIZZA

Prosciutto di Parma (g,su,so) £15.50
Prosciutto - Vegan Parmesan - Balsamic Glaze - Rocket

Tre Carni (so,g) £16.00
Slow-cooked Pulled Beef - Chicken - Bacon - Red Onions - Fresh Parsley

(Vg) Funghi (so,g) £15.00
Mushrooms - Caramelised Onions - Vegan Cheese - Truffle Oil - Rocket

Mare Rosso (cr,so,g,e,mu) £16.00
Crayfish - Crab - Chilli - Cherry Tomatoes - Cajun Mayo - Fresh Chervil

(V) Margherita (so,g) £14.50
Cherry Tomatoes - Vegan Mozzarella - Fresh Oregano

SOMETHING LIGHT

(V,MVg) Chef's Soup (so,g,c) Crusty Bread - Dairy Free Butter Please enquire with your server for today's special and allergens	£8.50
Smoked Salmon (so,f,g) Beetroot - Horseradish - Dill - Rye Texture	£10.00
Crispy Belly Pork (su,so,s) Pickled Radish - Spring Onion - Yuzu Oil - Five Spice Glaze	£10.00
(Vg) Wild Mushroom & Chestnut Tart (su,so,g) Caramelised Onion - Pickled Mushrooms - Watercress	£9.00
(Vg) Beetroot Borani (so,n,g) Flatbread - Pistachios - Pomegranate	£8.50
Pressed Duck Terrine (su,so,mu) Cherries - Celeriac Remoulade - Plant Based Brioche	£11.00

SOMETHING NOT SO LIGHT

Carreg Steak Burger (g,so,s) Dairy Free Cheese - Gem - Beef Tomato - Gherkins - Onion Marmalade Black Garlic Mayo - Home Cut Chips	£21.00
Ham, Egg & Chips (so,e,su,g) Honey Roast Ham - Two Fried Eggs - Home Cut Chips	£19.50
Fish & Chips (f,so,g,su,e) Battered Fish - Pea & Leek Fricassée - Chargrilled Lemon Laverbread Tartare Sauce - Home Cut Chips	£23.00
(Vg) Crispy Parmesan Polenta Cake (c,so) Heritage Vegetables - Wild Mushrooms Cavolo Nero - Tomato & Herb Sauce	£21.00
(Vg) Braised Cauliflower Steak (c,so) Ras-el-hanout - Smoked Aubergine Purée - Crispy Chickpeas Pomegranate - Dried Apricot - Spiced Vegetable Broth	£21.00

TO ACCOMPANY

(Vg) Home Cut Chips (so)	£5.00
(Vg) Fries (so)	£5.00
(Vg) Cajun Fries (so)	£5.50
(Vg) House Salad (so,mu,su)	£5.00
(Vg) Garlic Flatbread (g)	£4.00
(Vg) Dairy Free Cheesy Garlic Flatbread (g)	£5.00
(Vg) Garlic & Almond Tenderstem (n,so)	£5.00
Garlic Roasted King Prawns (cr,su,gm,so)	£8.00

INDULGE

(Vg) Warm Salted Caramel Brownie (su) Dairy Free Vanilla Ice Cream	£9.50
(Vg) Trio of Sorbet or Dairy Free Vanilla Ice Cream (su) Fresh Berries	£7.50
(Vg) Raspberry Gin Cheesecake Raspberry Coulis - Berries	£9.50

Choose a Main, a Dessert and a Drink

£15.00

Beef Burger (so,g)

Served with Fries or Chips, and Peas or Beans

Chicken Tenders (so,g)

Served with Fries or Chips, and Peas or Beans

Fish Fingers (so,f,g)

Served with Fries or Chips, and Peas or Beans

(Vg) Dairy Free Cheese Pizza (so,g)

Served with Fries or Chips, and Peas or Beans

(MVg) Picking Platter (so,g)

Ham, Dairy Free Cheese, Chips, Cucumber, Carrot Sticks, Raisins,
Sliced Bread with Dairy Free Butter

(V) Vanilla Ice Cream (su)

Two Scoops of Dairy Free Vanilla Ice Cream

(V) Chocolate Brownie Sundae (g,su,e)

Dairy Free Brownie Chunks, Dairy Free Vanilla Ice Cream

Blackcurrant Squash

Orange Squash

Apple Juice

HOT DRINKS

With choice of Oat, Almond, or Soya Milk	Regular	Large
Americano	£3.50	£3.75
Cappuccino	£3.75	£3.95
Latte	£3.75	£3.95
Espresso	£3.25	£3.75
Flat White	£3.75	
Pot of Tea	£3.50pp	
Herbal or Fruit Tea	£3.75	
Peppermint Mixed Berry Camomile Green Earl Grey Lemon & Ginger		
Matcha	£4.75	
Served to your liking		
Coffee Floater	£4.25	
Coffee Liqueur	from £7.75	
Add your choice of Liqueur		
Add a Syrup	£0.70	
Vanilla Salted Caramel Hazelnut Almond Strawberry Coconut Cherry		

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(cr) Crustacean; (e) Egg; (f) Fish; (g) Gluten;(l) Lupin; (m) Milk; (mu) Mustard;
(mo) Mollusc; (n) Nut;(pn) Peanut; (s) Sesame; (so) Soya; (su) Sulphur