

LUNCH MENU

STARTERS

Seafood Terrine

Served with a spring onion and herb dressing.

Chef 's Salad (V, GF)

Salad of lettuce, tomato, cucumber, red onion and sweetcorn.
Add tuna flakes, grilled chicken or feta cheese for a main course.

Three Bean Chilli Soup (V)

With nachos and guacamole.

Spanakopita

Greek spinach and feta filo parcels,
with a tomato and red onion salad.

MAIN COURSES

Sausage and Leek Pie

Topped with mashed potato.

Bacon, Avocado and Egg Sandwich

Served with french fries and side salad.

Fillet of Sole (GF)

Pan-fried and served with tomato and coriander salsa,
chips and a side salad.

Grilled Tofu Steak (VE, GF)

Served with rösti potatoes and mushroom sauce.

House Bacon Cheeseburger (GO)*

Beef quarterpounder with bacon, cheese, lettuce,
tomato and onion. Served in a bun with signature fries
tossed with herbs and Parmesan.

Bean Burger (VE, GO)

Black bean burger with lettuce, tomato and onion.
Served in a bun with chips.

DESSERT

Chocolate Hazelnut Pudding (V)

With vanilla custard.

Orange Chiffon Pie (V)

With sugar icing and citrus zest.

Coconut Crème Brûlée (V, GF)

With a caramel snap.

Sugar-free Blackberry Pie (V)

With whipped cream.

(V) Vegetarian (GF) Gluten-free (GO) Gluten free option available
(VE) Vegan (VO) Vegan option available

All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/or have intolerances, please speak to your waiter who will advise you of the menu options available to you. *Public Health Advisory: Consuming **raw or uncooked meats, poultry, seafood, shellfish, or eggs** may increase your risk for foodborne illness, especially if you have certain medical conditions.