



Lunch Menu

Homemade Soup of the Day

With Crusty Bread & Butter

Breaded Black Pudding

On a Bed of Rocket with Tomato Relish Dip

Chicken Liver Pate (G)

With Rough Oatcakes & Red Onion Marmalade

Florida Cocktail (GF) (V) (vg)

Grapefruit & Orange Segments, Topped with a Glace Cherry



Sweet & Sour Vegetables (G) (V) (vg)

Fresh Mixed Vegetables in Tangy Sweet & Sour Sauce, with Boiled Rice

Roast Beef & Yorkshire Pudding (G)

with Chef's Selection of Potatoes & Veg and Roast Gravy

Bentley Steak Pie

Oven Baked with a Puff Pastry Top, with Chef's Selection of Potatoes & Veg

Ploughman's Lunch (G)

*Baked Ham, Cheese, Egg, Coleslaw, Potato Salad & Pickle,
on a Bed of Salad with Crusty Bread & Butter*

Breaded or Battered Haddock (G)

with French Fries, Peas & Homemade Tartare Sauce

BBQ or Buffalo Chicken Goujons (G)

*Breaded Chicken Strips covered in Your Choice of Sauce,
Served with Wedges & Sour Cream & Chive Dip*



Trio of Ice Creams (GF) (V)

A Scoop of Strawberry, Chocolate & Vanilla Ice Creams

Rocky Road Sundae (G) (V)

Biscuit, Marshmallow & Chocolate Smothered Ice Cream, Topped with Chopped Nuts

Cheese & Biscuits (G) (V)

Cheddar with Savoury Biscuits & Pickle

Peach Melba Cake (V)

Peaches & Raspberries in a Light Vanilla Sponge with Sauce Anglaise

1 Course £7.95 2 Courses £9.95 3 Courses £11.95

Vat Included @ 20%

Served Monday to Saturday from 12 – 4pm

(G) Gluten Free Option (GF) Gluten Free (V) Vegetarian (vg) Vegan