

LOUNGE MENU

10.30 am - 6.00 pm

Fresh Pastries, ask about today's options **£2.55**
(£1.50 if purchased with a hot beverage)

Chocolate & Salted Caramel Cake (VE) £6.95

Homemade Fruit & Plain Scone, Cornish clotted cream & strawberry preserve **£8.95**

Two Homemade Cookies £2.45

12.30 pm - 4.00 pm

Sandwiches

one and a half rounds & crisps

Free Range Egg Mayonnaise, mustard cress (V) **£8.95 -SP**

Mature Cheddar & Branston Pickle (V) £8.95 -SP

Coronation Chickpea (VE) £8.95 -SP

North Atlantic Prawn, Mary-Rose dressing **£9.50 -SP**

Traditional Oak Smoked Salmon, cream cheese & cucumber **£9.75 -SP**

Old York Ham, tomato, mustard **£9.75 -SP**

New York Deli Pastrami on Rye, pickle, American yellow mustard **£10.50**

Cheese & Tomato Romana Sandwich £11.50

add ham & salami for **£2.50**

Sandwich Platter £24.95

Select 4 choices from options marked SP, one round of each & crisps

(VE) Suitable for Vegans | (V) Suitable for Vegetarians | (N) Contains Nuts | (GF) Suitable for Gluten Free | (*) Option Available

FOOD ALLERGENS

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. GF & VE options or substitutions available for most dishes.

LOUNGE MENU

12.30 pm - 4 pm & 6 pm - 9 pm

Light Meals/ Starters

Soup of the Day, homemade bread (VE) (N*) (GF*) **£8.95**

Beef Brisket Croquettes, horseradish cream **£9.95**

Oriental Crispy Duck, salad of bean shoots, spring onion, watercress, radish, sesame, soy (VE*) **£9.95**

Gravadlax of Salmon, horseradish crème fraiche, lemon, rye **£10.25**

Pan Fried Chorizo, roasted new potatoes, garlic mayonnaise **£9.25**

Mains

British Isle Cheeseboard (for one), Somerset brie, Cashel blue, mature cheddar, walnut & raisin bread, crackers, fig chutney, celery, grapes (V) (N*) **£14.95**

Charcuterie Sharing Board, Old York ham, pastrami, salami, Parma ham, mortadella, rye, mixed pickles, fig chutney **£26.00**

Antipasto Sharing Board, artichoke, cream cheese stuffed baby pepper, sundried tomatoes, olives, marinated mushrooms, rye, hummus (V)(VE*) **£24.00**

Feather Blade of Beef, creamed potato, horseradish & thyme dumpling, winter vegetables (GF*) **£25.00**

Free Range Chicken, Tarragon & Leek Pie, creamed potato, winter vegetables **£18.50**

Traditional Beer Battered Haddock, Fat cut chips, mushy peas **£18.75**

Beef Burger, mature cheddar, back bacon, brioche bun, skin on fries **£18.25**

Plant Based Chicken Fillet, guacamole, salsa, seeded sourdough bun, skin on fries (VE) **£17.95**

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Sides

Fries (VE) (GF) £4.50

Fat Chips (VE) (GF) 4.95

House Salad, mixed leaf, red onion, tomato, cucumber, French dressing **£4.50**

Corn Ribs, BBQ sauce (VE) (GF) **£6.50**

Mac & Cheese (V) £6.95

Black Pudding, apple compote **£6.75**



Desserts

Vanilla & Cranberry Crème Brûlée, maple shortbread biscuit (GF*) **£8.50**

Petit Pot au Chocolat, raspberry tuile (GF*) **£9.25**

Sticky Toffee Pudding, salted caramel ice cream **£8.95**

Apple & Blackberry Limoncello Trifle **£9.00**

Pecan Tart, vanilla ice cream **£8.50**

Citrus & Italian Meringue Tart, raspberry **£8.95**

3 Scoops of Purbeck ice-cream,
vanilla, chocolate, strawberry, pistachio, salted caramel (VE*) (N*) **£8.50**

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