



lunch menu

For Sharing...

Breaded white bait, tartar sauce	£7.50
Halloumi Fries, sweet chilli jam	£13

Starters

Soup of the day, with bread	£7
Salt and pepper squid, sweet soy dip	£8
Venison scotch egg, pickled cucumber, chorizo jam	£8.50
Smoked haddock croquettes, with a curry mayo	£8
Chicken satay, with a peanut salad	£8
Nachos, guacamole, salsa, sour cream, chillies & melted cheese add beef chilli	£2
	£7.50/12.50

Mains

Fish & chips, beer battered cod, hand cut chips, peas & tartare sauce	£14.50
Beef burger, cheddar & fries <i>add bacon</i> £1	£13.50
Honey roasted ham, crispy eggs, pineapple pickle & chips	£13.50
6oz sirloin, peppercorn sauce, fries & mixed leaves	£14.50
Chicken schnitzel, chorizo jam, fried egg & spinach	£12.50
Crushed avocado on toast, chilli, poached eggs	£9.00
Falcon full English, sausage, bacon, baked beans, fried egg, tomato, mushrooms & toast	£11
Garden full English, halloumi, poached egg, crushed avocado, tomato, mushroom & toast	£10.5
Cajun rubbed chicken burger, melted cheese, bbq sauce, coleslaw, fries. Add bacon	£1
	£13.5

Sides

Fat chips £4, sweet potato fries £4.50, vegetables £4, battered onion rings £4.50, skinny fries £4, cheese topped garlic bread £5

Baguette

Served on either white or brown baguette (Add fries or hand cut chips £2)

Sirloin steak, caramelised onion	£10
Grilled peppers, mushroom, spinach, pepper sauce & cheese (vegan cheese available)	£8
The classic BLT	£7.50
Posh Fish finger, tartar	£7.50

Desserts:

Cheese board, crackers, apple, celery, onion and black garlic marmalade	£6.50/10
Lemon and mint posset, with a pomegranate puree and ginger snap	£6.5
Bread and butter pudding, crème an glaze	£6.5
Chocolate pot, blood orange, Cointreau cream	£6.5
Sticky toffee pudding, butterscotch sauce & vanilla ice cream	£6.5
Ice creams & sorbets	£2 per scoop

Our ethos is to make all our dishes fresh to order using locally sourced produce. Please allow adequate time for our chefs to prepare your meal...

Good things come to those who wait!