

LUNCH MENU

1 Course
£8.00

2 Course
£10.00


3 Course
£12.00

Available Monday to Friday 12noon-5pm

Starters

Soup of the Day

Ask for today's choice. Served with Bloomer bread & butter.

Vegan soup available, please ask your server. 

Crispy Chicken Strips

Strips of chicken in a Louisiana style coating served with BBQ sauce & dressed salad garnish.

Ardennes Pâté

Rich Pork fillet and liver coarse Pâté with herbs and spices
Served with red onion chutney & French toast.

Nachos

Tortilla chips layered with mozzarella, Cheddar and nacho cheese sauce. Topped with tangy salsa, fiery jalapeños & soured cream.
Add BBQ Pulled Pork for £1.50 extra.

Desserts

Bramley Apple Pie


Served warm with custard or vanilla flavoured ice cream.

Belgian Chocolate Fudge Cake

Served warm with vanilla flavoured ice cream.

Cheesecake of the Day

Served with fresh cream or vanilla flavoured ice cream.


Vegan option available, please ask your server. 

Lemon Meringue Pie

A sweet short crust pastry case with a lemon filling topped with peaks of piped meringue. Served with vanilla ice cream.

Ice Cream

Three scoops of your choice flavoured ice cream; Vanilla, Strawberry, Double Chocolate Chip, Honeycombe, Mint Chocolate Chip, Rum & Raisin or Salted Caramel.

Vegan option available, please ask your server. 

Main Event

Owen Taylor Cumberland Sausage

Herby 8oz Cumberland sausage whirl served with buttered mashed potato, peas & rich onion gravy.
Served in a giant Yorkshire pudding for £1.50 extra.

Homemade Prime Beef Lasagne

Layers of prime Beef Bolognese, Bechamel sauce & pasta. Served with dressed mixed salad & garlic bread.

Wholetail Scampi & Chips †

Wholetail scampi served with gourmet chips, peas or mushy peas & tartare sauce.

Beef or Chicken Yorkshire Pudding Wrap

Slices of beef or fillet of chicken loaded into a giant Yorkshire pudding. Served with gourmet chips, peas, horseradish sauce & gravy.

Gammon & Eggs

A 10oz D-Cut gammon steak served with gourmet chips, peas and two free range fried eggs.
Swap your eggs for grilled pineapple? Just ask!

Ploughman's Lunch

Smoked mature Cheddar cheese, honey roast ham, scotch egg, pickled onion, salad, branstons pickle, onion chutney, cheese crackers & Bloomer bread & butter.

Owen Taylor Beef & Ale Pie

Our Butcher's award winning home-baked pie. Served with chips or mashed potatoes, seasonal vegetables & jug of rich gravy.

Lambs Liver & Bacon

Pan fired lamb's liver served on a bed of creamy mash with red onion gravy, smoked bacon & seasonal vegetables.

Mediterranean Vegetable Tart

Individual pastry tart with sun-dried tomatoes courgettes, peppers and red onion. Served with chips or mashed potato, seasonal vegetables & jug of vegetarian gravy.