

# 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 Rump Steak Lasagne

Layers of prime rump steak, 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.