

Sample Lunch Menu

12.00pm - 2.00pm
Sandwiches available all day

Sandwiches

Prawn Marie Rose <small>MU CG E D F</small>	£6.95
Cheddar cheese & sweet pickle <small>CG SD D C N P</small>	£5.75
Ham & tomato <small>CG SD D C MU</small>	£5.95
Tuna mayonnaise <small>F D E MU CG</small>	£5.95

All sandwiches are served on your choice of white or wholemeal bread, ciabatta or baguette with salad garnish

Starters

Soup of the day <small>C D SD CG L</small>	£5.50
Chicken liver & Cognac pate <small>CG D</small>	£6.25
Plum and apple chutney and ciabatta bread	
Seasonal melon with a lemon sorbet <small>SD</small>	£5.95
Forrest berries and gin syrup	

Main Courses

All dishes served as stated

Beer battered fish <small>CG E SD F</small>	£13.95
Classic chips, peas and homemade tartar sauce	
Sri Lankan chicken curry <small>D CG SD MU C N</small>	£15.95
Served with rice and naan	
Buckatree beef burger <small>CG D SD</small>	£14.95
Topped with cheese and bacon. Served with chips and slaw <small>D CG SD</small>	
Three bean chilli (vegan) <small>CG SD</small>	£12.95
Served with nice and nachos	

Afternoon Tea

Toasted tea cake <small>CG D E SD</small>	£3.95
Cream tea for 1 <small>CG D E N</small>	£6.95
Fruit scone with clotted cream, preserves and tea or coffee	
Traditional afternoon tea for 2 <small>CG D E MU P N F L</small>	£25.90
Tea, tea infusions or freshly ground coffee. Fruit scones with preserves and clotted cream. Mini cakes and a selection of finger sandwiches to include, prawn Marie Rose, cheese & pickle, ham & tomato	

Desserts

£5.50

Please ask your server for today's selection

As part of the Food Information Regulations Act we list to the top 14 EU recognised allergens on our menus C=Celery CG=Cereals containing Gluten D=Dairy E=Eggs F=Fish L=Lupin Seeds Mo=Molluscs Mu=Mustard N=Nuts (trace nuts) P=Peanuts S=Soya SD = Sulphur Dioxide SF=Shellfish SS=Sesame Seeds

Wine List

White Wine

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| #1 | Los Pastos Chardonnay (Australia)
Delicious flavours of peaches & pineapple | £17.50 |
| #2 | Pecking Order Chenin Blanc (South Africa)
Dry but fruit driven style with fresh citrus on the nose | £18.00 |
| #3 | Caracara Sauvignon Blanc (Chile)
Tantalising ripe citrus. Zingy, fresh and herby feel | £18.00 |
| #4 | Gran Sentina Pinot Grigio (Italy)
Green apple, peach and pear notes, hints of elderflower | £18.50 |
| #5 | Southern Lights Sauvignon Blanc (New Zealand)
Fresh and vibrant with passion fruit and gooseberry | £18.50 |

Rose

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| #6 | California Creek Zinfandel (USA)
Stylish with good red berry fruit. Soft and refreshing | £17.50 |
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Red Wine

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| #7 | The Gavel Shiraz (Australia)
Big and bold with ripe fruit flavours of blackberries | £17.50 |
| #8 | Pacamaya Merlot (Chile)
A warm, pleasing wine full of plummy fruit | £17.50 |
| #9 | Pelusas Cabernet sauvignon (Chile)
Soft tannins and vanilla from the gentle use of oak | £18.50 |
| #10 | Casa Solera Malbec (Argentina)
A soft, spicy and well-rounded wine | £18.50 |
| #11 | Carrizal Tinto Rioja (Spain)
Good depth of fruit flavour with smoky overtones | £18.50 |

Sparkling & Champagne

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| #12 | Orobella Spumante (Italy)
Sparkling wine made from Chardonnay grapes | £18.50 |
| #13 | Villa Enrico Prosecco (Italy)
Fresh and fruity with a crisp citrus twist | £24.50 |
| #14 | House Champagne – Henri Favre Brut NV
Fragrant and elegant aromas of green apple and pear | £35.00 |

House Wine by the Glass	20cl	175ml	250ml
Sauvignon Blanc		£4.50	£6.50
Merlot		£4.50	£6.50
Prosecco	£6.75		