

Lunch Menu

Served 12pm - 5pm, Monday to Friday

baguettes

An authentic split sourdough baguette with fresh rocket and your choice of filling, served with Pipers Anglesey sea salt crisps.

Swap to chips, fries or hasselback potatoes for £2

ANDY'S BAGUETTE OF THE DAY 11

CHARGRILLED STEAK & CHEDDAR 12
Prime rump steak strips served pink with melting Taw Valley cheddar and dijon mayonnaise

POSH FISH FINGERS 11
Hand battered haddock goujons with lemon & dill mayo

BRIAMI VEG V VG 11
with hummus, feta and pickled red onions

PLOUGHMANS 11
Taw Valley cheddar, butchers ham, sliced salad tomato and apple & fig chutney

V Vegetarian VG Vegan VG Vegan option available

If you have any dietary requirements, please inform your server before ordering. All our food is prepared in a kitchen where nuts, dairy, gluten and other allergens are present and therefore it is not possible to guarantee the absence of allergens in our meals and we do not make a 'free from' claim. Our cooking oil is produced from genetically modified soya and fried products may be cooked alongside other ingredients. Menu descriptions do not include all ingredients. Full allergen information is available on request.

lunch for £11

BEER BATTERED HADDOCK 11
In homemade Braybrooke batter, served with house chips, mushy peas, chip shop curry sauce, lemon & dill mayonnaise, grilled lemon and pickled gherkin.

CROWN FRIED CHICKEN 11
Crispy boneless chicken thigh in our house seasoning, topped with ranch dressing & pickles, served with fries and dressed salad

POSH PIGLET 11
A jumbo butchers sausage wrapped in smoked bacon, served on spring onion mash with seasonal greens, Braybrooke beer-battered onion rings and our signature red wine gravy.

MEDITERRANEAN SALAD V 11
Charred veg, olives, feta, mixed leaf and cherry tomatoes tossed in a chimichurri dressing and finished with toasted seeds and grains.

ADD GRILLED CHICKEN 3

ADD MINTED LAMB KOFTES 5

CHEESY CHICKEN PARMO 11
A breaded chicken escalope smothered in creamy bechamel sauce, topped with mozzarella and served with fries and dressed salad.

lunch for £13

HOMEMADE PIE OF THE DAY 13
Served with house chips, garden peas and a jug of rosemary & red wine gravy.

POLLO FUNGHI 13
Grilled chicken breast smothered with creamy mushroom & Marsala wine sauce, served with hasselback potatoes and buttered seasonal greens.

BEEF LASAGNE 13
Slow cooked ragu layered with 3 cheese bechamel sauce and topped with oozing mozzarella, served with dressed salad.

CHANA BALTI CURRY VG 13
A hearty mix of spiced potatoes and chickpeas in a gently spiced tomato & red pepper curry sauce served with wild rice, warm flatbread and a poppadom.