

# AUTUMN LUNCH MENU

Wednesday – Saturday 12 noon – 5.00pm

2 COURSES £14.95 • 3 COURSES £16.95

## STARTERS

**Homemade Soup of the Day**   

Served with rustic bread

**Deep Fried Cauliflower Fritters**   

Served with sriracha mayonnaise

**Crispy Hoisin Duck Gzoya**

Served with sweet chilli dipping sauce

**Prawn Cocktail** 

Served with wholemeal bread

## MAINS

**Homemade Pie of the Day** 

Served with chips, garden or mushy peas

**Beer Battered Fish and Chips** 

Served with chips, mushy peas and tartare sauce

**Waggon & Horses Beef Stew**

Served with roasted carrot and swede and creamy mash

**Aubergine and Kidney Bean Chilli**   

Served with boiled rice

## DESSERTS

**Jam Roly Poly**

Served with custard

**2 Scoops of Ice Cream** 

**Mulled Berry Cheesecake**   

 Vegetarian

 Vegan

 Gluten Free

 Gluten Free Available

**Allergies or intolerances:** Please let your server know if you have any allergies or intolerances. While we do our best to reduce the risk of cross-contamination in our kitchen, we cannot guarantee that any of our dishes are free from allergies and therefore cannot accept any liability.