

LUNCH @ THE SPOT

We are Allergy Aware, so please advise us of your dietary requirements before ordering.

STARTERS & SNACKS

Homemade Soup <i>with rustic bread & butter</i> (gfA)	£6.00
Twice Baked Goats Cheese Souffle, <i>apricot relish, apple & walnut salad</i> (v) (n)	£7.00
Cured Meat Plate, <i>garlic sour dough croutons</i> (gfA)	£9.00
Smoked Mackerel Pate, <i>watercress, toast & butter</i> (gfA)	£7.50
Butternut & Harissa Hummus, <i>toasted flatbread & crudités</i> (ve) (gfA)	£7.25

MAINS

Chicken, Leek & Cider Pie, <i>shortcrust pastry with creamy mashed potato, green beans & gravy</i>	£13.00
8oz Beef & Bacon Burger on <i>toasted ciabatta, with melted cheddar, mixed salad & oven baked chips</i>	£12.00
Spinach & Ricotta Cannelloni, <i>in a tomato & herb sauce and a mixed salad</i> (v)	£11.00
Braised Shin of Beef, <i>in rich ale gravy, cheddar & rosemary dumpling, bubble & squeak</i> (gfA)	£16.00
Sea Trout Fillet, <i>chicory, creamed potatoes, prawns & fish broth</i> (gf)	£16.00
Cauliflower, Squash & Lentil Curry, <i>white rice, crispy onions & naan bread</i> (v) (ve) (gfA)	£11.00
Home-baked Ham, <i>two fried eggs, oven chips & peas</i> (gf)	£11.00
Two Griddled Pork & Apple Sausages, <i>mashed potato, creamed leeks & gravy</i>	£11.00

SIDES @ £3 each

Oven Baked Chips, Mixed Salad, Warm Rustic Bread, Green Beans, Creamed Leeks

Preference & Allergies noted within the menu:

(v) - vegetarian (ve) – vegan (veA) – vegan available (gf) – gluten-free (gfA) - gluten-free available (n) – can contain nuts

OUR FAMOUS DOORSTEP SANDWICHES

*Served on either malted granary or white Bloomer
@ £7.00 each*

Mature Cheddar & pickle (v) (gfA)

Egg Mayonnaise & cress (v) (gfA)

Cold Roast Beef (rare), creamed horseradish & watercress (gfA)

Hot Roast Beef, caramelised onion & mozzarella (gfA)

Home-baked Ham & sliced tomato (gfA)

Hot Roast Chicken, peppers, chorizo & chilli mayonnaise (gfA)

Griddled Vegetables, avocado & sun-blushed tomatoes ((ve) (gfA)

Smoked Bacon & Melted Brie (gfA)

BUTTERED JACKET POTATOES

served with a dressed mixed salad

@ £7.00 each

Cheese & Beans (gf)

Chicken & Chorizo (gf)

Tuna Mayonnaise (gf)

PUDDINGS

@ £5.75 each

Home-made Fruit Crumble served with custard

Double Chocolate Brownie, raspberry coulis & vanilla ice cream

Sticky Toffee pudding, butterscotch sauce & vanilla ice cream (gf)

Trio of Bennetts luxury ice-creams (gf)

Individual Cheeseboard *with crackers and chutney* (gfA)

£8.00

FOR SHARING

Mediterranean Platter (gfA)

*Olives & breads, prosciutto, salami, sweet peppers, halloumi, feta,
sundried tomato, crudités*

£12.00

Cheeseboard (v) (gfA)

A selection of soft & hard cheeses with crudités, breads and chutney

£12.00

Vegan Platter (ve)

*Griddled vegetables, olives, sun-blushed tomatoes, crudités,
dips, breads & balsamic oil*

£11.00

Please see our Blackboard for our daily specials

Sunday Lunch is served 12 -2.00pm and 2.15 – 4.00pm

BOOKING IS ADVISED!!