



LUNCH MENU

- FOR THE TABLE -

Selection of Breads..... 3.80
with olive oil and balsamic or butter

Mixed Olives GF, V..... 4.00

- STARTERS & SALADS-

Soup of the day GF..... 5.00

Deep Fried Whitebait..... 5.80
with garlic mayo

Continental Platter min 2 people..... 8.00/PP
cured meats, grilled prawns, salad, pickles, olives, hummus and bread, can be Gluten Free

Caesar Salad *can be GF* 7.80
with grilled chicken

Autumn Salad GF, V..... 7.80
chicory, frisée lettuce radicchio with apple, orange per las cheese and honey dressing

Smoked Haddock Fishcake GF..... 7.80
caper mayonnaise and lemon oil

Confit Goose Leg Terrine GF..... 6.90
Pickled beetroot

- PASTA & VEGETARIAN -

Mixed Mushroom Gnocchi V 12.90
with tarragon cream

Spinach & Roasted Squash Hash V, GF 14.80
fried duck egg and wilted kale

Prawn Pappardelle 16.00
garlic, parsley, olive oil and parmesan

all pasta dishes can be GF on request

All GF - SIDES - ALL 2.95

Chips with Oregano and Lemon

Mixed Leaf Salad

Cheddar Glazed Mash Potato

Garlicky Kale

Green Beans

Wilted Spinach

- SANDWICHES -

8oz Beef Burger, Chips and Salad..... 12.80
with bacon, cheddar, Lettuce, Onion, tomato, and mayonnaise

Pulled Pork in Soft Bap..... 8.90
apple sauce

OBL Club Sarnie 8.00
grilled chicken, bacon, tomato, egg, lettuce, mayonnaise

Welsh Cheddar & red Onion 6.00
with tomato relish

Local Smoked Salmon Focaccia 7.00
with dill cream cheese and cucumber

All sandwiches served with mixed salad and chips

- FISH & MEAT -

Pan seared Salmon 16.80
with pasta, samphire, spring onion and tomato butter

Mussels and Chips GF 14.80
with white wine, cream and tarragon

Fish of the Day Market price
See Black Board

21 Day matured Local Ribeye GF..... 22.00
grilled mushroom, chips and peppercorn sauce

Pan Seared Venison Haunch GF..... 18.00
Cocotte potatoes, celeriac purée, green beans

Roast Lamb Rump GF 18.95
Gratin potatoes, green beans and rosemary jus

Roast Chicken Breast GF..... 16.00
Fondant potato, pea purée, kale and red wine jus

- DESSERTS -

Vanilla Parfait V 6.00
with damson compote, shortbread biscuit

Chocolate, Rum & Coconut Torte V 6.00
Chocolate soil and rum syrup

Apple Tart Tatin V 6.00
caramel sauce, vanilla mascarpone

Ice Creams & Sorbets GF V 6.00

Cheese Selection V 8.00
chutney and crackers

All our dishes are cooked to order including desserts; if you are in a hurry please inform us. Should you have any special dietary needs or allergies, please inform us before ordering. Our prices do not include service charge.

