

LIGHTER BITES

Served 12-2.30pm Monday to Saturday

Chefs Soup of the Day - Ask your server for today's choice £9

Fresh Baked Baguettes served with a salad garnish and chips, choose from:

Cornish Brie and Smoked Back Bacon £12

Beer Battered Cod Goujons and tartare sauce £13

Mature Cheddar and Piccalilli (v) £10

Sausage and Fried Onion £11

Sweet Chilli Crispy Chicken £13

DESSERTS

Triple Chocolate Brownie - Served warm with vanilla ice cream (v gf) £9

Vanilla Panna Cotta - Served with fresh lemon curd and meringue pieces (gf) £8

Seasonal Fruit All Butter Crumble - Served with hot custard (v) £8

Ice Cream Sundae £8 or Waffle £9

Choose from Banoffee, Triple Chocolate or Strawberry Meringue (v)

Cheese Board - Stilton, Brie, Mature Cheddar with chutney, piccalilli and biscuits (v) £12

Ice Cream (v gf without the wafer) Vanilla/Strawberry/Chocolate/Salted Caramel £2 per scoop

VINTAGE DESSERTS

Smaller versions of some of our favourites included In the Vintage Menu £13.45

Triple Chocolate Brownie - Served warm with vanilla ice cream (v gf)

Seasonal Fruit All Butter Crumble - Served with hot custard (v)

Ice Cream Sundae or Waffle

Choose from Banoffee, Triple Chocolate or Strawberry Meringue **2 Scoops of Ice Cream** (v gf without the wafer) Vanilla/Chocolate/Strawberry/Salted Caramel

All our food is made on site and fresh to order. It is prepared in a kitchen where nuts, gluten and other allergens maybe present