# LUNCH MENU

## 12-5pm

## SMALL PLATES

Pork Bites

Bread and olives & Hummus(GFA)(V) 9
Soup of the day (GFA) 7
Scotch egg (DFA) 8
Served with piccalilli and salad.

Cooked in a sweet soy sauce marinade, topped with chili, coriander with sesame seeds.

Red pepper hummus(VGA)

Smooth chickpea and tahini dip, topped with roasted peppers. Served with tortilla chips.

Chicken skewers (DFA) 8

Marinated in madras paste served with salad and sweet chili sauce.

## FROM THE GRILL

## Chicken Schnitzel 18

Chicken breast coated in breadcrumbs sauteed in garlic butter with new potatoes And served with house salad.

Gammon Steak (GFA, GFA) 14

Served with a fried egg, rustic fries and garden peas.

Pork Belly(GFA) 25

6hr braised and roasted served with creamed mashed potato, white cabbage, seasonal vegetables, black pudding and cider gravy.

Sausage and mash 15

3 Cumberland sausage and mash served with onion gravy and garden peas.

8 oz Sirloin steak(GFA) 26

8oz Fillet steak(GFA) 36

Both are served with portobello mushroom, grilled tomato and rustic fries.

Garlic butter - Peppercorn - Blue cheese. 2

## TCY CLASSICS

#### Seafood Linguine (DFA/GFA)

15

Mussels, prawns and calamari in a creamy white wine and leek sauce, Linguini and garlic bread.

#### Chicken and chorizo Linguine

15

Chicken and chorizo cooked in a rich tomato sauce with linguini served with garlic bread.

#### Penne (GFA/DFA) (V)

13

Wild mushroom and tarragon in a cream white wine sauce, spinach and penne pasta served with garlic bread.

#### Risotto(VGA)

17

Roasted butternut squash and sage risotto served with parmesan crisps and a rocket and parmesan salad.

#### Add Chicken £6

#### FROM THE SEA

#### Scallops (GFA/DFA)

12/24

Caramelised seared scallops served on butternut and sage risotto, parmesan crisps and truffle oil.

#### Mussels (DFA/GFA)

8/18

Steamed in a white wine and leek sauce served with sourdough bread and rustic fries.

## Fish and Chips(GFA/DFA)

16

Beer battered catch of the day served with rustic fries, mushy peas and tartare sauce.

#### Haddock (GFA/DFA)

22

Poached haddock in a white wine and leek sauce served with crushed new potatoes, green beans and a crispy poached egg.

**Allergy guide:** 

V-Vegetarian VGA-Vegan available GF- Gluten Free GFA-Gluten free available DAIRY ALLERGENS - PLEASE SPEAK TO A MEMBER OF STAFF UPON ORDERING.

Any allergies or concerns please speak with a member of staff before ordering.



6oz Aberdeen Angus burger, Bacon

# LUNCH MENU

17

# 12-5pm

## BURGERS (DFA)

<b>3</b> ,	
Add pulled pork 3	
6oz Breaded chicken, BBQ sauce	17
6oz Portobello mushroom(VGA)	16
6oz Mixed bean Tex-Mex(VGA)	17
All served in a gourmet burger bun wi	th
iceberg lettuce, tomato, red onion an	-1

gherkin. Comes with rustic fries, relish

## SIDES (V)

and coleslaw.

Rustic Fries	3	Side of vegetables	4
Onion rings	4	Creamed spinach	4
Side salad	4	Garlic Bread	5

## SALADS (GFA) (V)

#### Beetroot, Goats cheese, walnut salad 12.5

Pickled beetroot, walnut, cucumber, tomato and red onion mixed leaf salad served with grilled goats cheese and balsamic vinegar.

Caesar salad 9 With Chicken 15

Crispy cos lettuce leaves dressed with Caesar dressing, bacon, parmesan, anchovies and crouton.

#### Feta Salad(v) 12

Mixed leaves with feta cheese, olives, peppers, tomato, cucumber and red onion dressed with herb oil vinaigrette and oregano.

#### CIABATTA AND WRAPS

#### All served with a side salad and Game Crisps. Upgrade to rustic fries 2 (GFA)

Prawn and Avocado with iceberg lettuce and Mary rose sauce	9
Beer battered fish fingers with tartare sauce and lemon	9
Bacon, crispy iceberg lettuce, tomato and mayonnaise	9
Spicy Chicken fajita and cheddar cheese	9
Buffalo mozzarella, vine tomato and pesto dressing	8.5
Brie, bacon and cranberry sauce	9

## OPEN SANDWICHES

#### All served on sourdough bread with a side salad. Add rustic fries 2 (GFA)

Smoked salmon, cream cheese, avocado, pickled fennel and pomegranate	11
Sirloin steak with balsamic fried onions, horseradish and rocket salad	22
Mediterranean vegetables with hummus and rocket salad	9

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