



NEW SLUNCH MENU

Two courses £22.50
Three courses £26.50





S T A R T E R S

*French Onion Soup (V)
Mini cheese brioche*

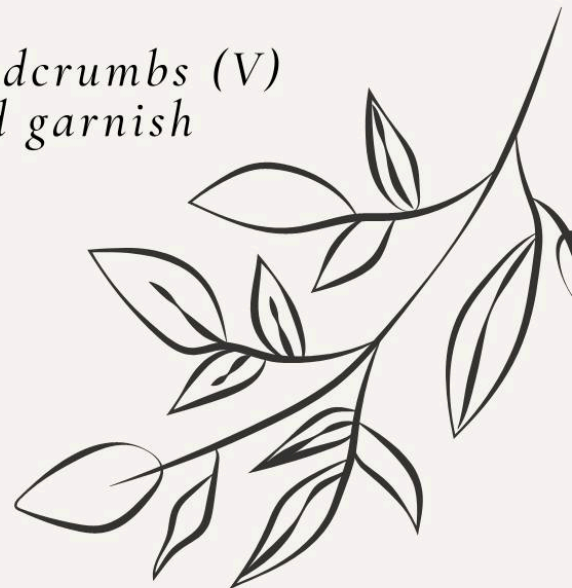
*Crispy Calamari
Pickled cucumber salad and garlic aioli*

*THE INN Buffalo Chicken Wings
Crispy chicken wings tossed in BBQ sauce and
our secret three ingredient hot wings sauce*

*Mediterranean Style Vegetable Fritters (V, VG)
With tzatziki and sweet chilli dipping sauce*

*Only for Garlic Lovers (V, VG)
Two whole bulbs of garlic with gourmet cheese,
olive oil, balsamic vinegar and gratinated
ciabatta bread*

*Triangles of Melted Brie in Breadcrumbs (V)
With cranberry dip and salad garnish*





M A I N

*Sunday Roast or Vegan Roast (VG)
Choice of roast, Yorkshire Pudding, seasonal vegetables,
roast potatoes and gravy*

*Rib Eye Steak (£5 supplement)
French fries, salad, mushrooms, cherry tomatoes and
choice of sauce*

*Rustic Chicken Espetada
with onions, peppers, garlic butter*

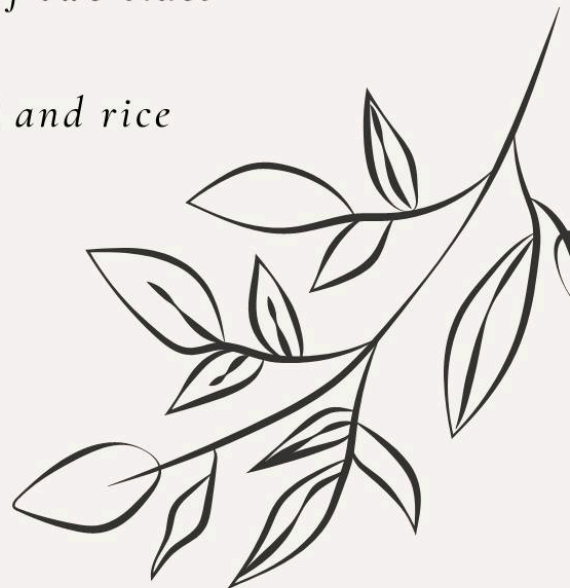
*Sizzler Chicken
roasted peppers, onion, side salad and rice*

*Fish and Chips (£5 supplement)
Chunky chips, mushy peas and tartare sauce*

*Pan Fried Sea Bass
Hasselback potatoes, steamed vegetables and chive
veloute*

*Vegan Espetada (V, VG)
with mixed vegetables and a choice of two sides*

*'Chicken' Quorn Sizzler
roasted peppers, onion, side salad and rice*





DESSERT

Cheesecake of the Day (V)
with berry compote

Crème Brûlée (V)
rich custard dessert covered with sugar crust

THE INN Chocolate Sundae
Vanilla ice cream, brownie pieces, chocolate
sauce and whipped cream

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A discretionary service charge of 10% will be
added to your final bill

