

# Lunch

Chefs Pie of the Day with a choice of chips or mash	17
Local Beer Battered Cod Loin triple cooked chips, buttered peas and tartare sauce	18
Steak Salad edamame, pickled radish, peppercorn vinaigrette ( <i>available gf</i> )	20
Chicken Salad chilli and mango salsa ( <i>available gf</i> )	18
Mushroom Bourguignon truffle pomme purée ( <i>available vegan/available gf</i> )	18
Calves Liver and Bacon seasonal vegetables, creamy mash and rich jus ( <i>available gf</i> )	17
Steak & Fries 8oz sirloin with skin on fries and confit tomato and roasted shallot	24
Sausages and Mash seasonal vegetables and gravy	17

# Desserts

<b>ve</b> Trillionaires Torte vanilla ice cream ( <i>gf</i> )	7
Warm Chocolate Brownie vanilla ice cream ( <i>available vegan</i> )	7
Banoffee Crumble banana ice cream ( <i>available gf</i> )	8
<i>Additional desserts are also available in the menu</i>	

**Ice Cream & Sorbet** (*gf*) Taywells - Paddock Wood  
2 Scoops 6     3 Scoops 7.5

**Ice Cream** - *Strawberry, Vanilla, Chocolate, Honeycomb*  
**Sorbet** – *Mango, Raspberry, Passionfruit*

*Vegan Ice Cream available – please ask your server*