

# FESTIVE LUNCH MENU

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## **THE GRAND BREAKFAST 13.0**

*Featuring juicy sausages, crispy smoked bacon, free-range eggs cooked to your liking, golden hash brown bites, classic baked beans & toasted sourdough.*

## **VE | THE VEGAN BREAKFAST 11.0**

*Vegan sausages with roast tomato, mushrooms & hash brown served with toasted sourdough.*

## **V | HALLOUMI FRIES 7.0**

*Freshly cut golden slices of halloumi served with a cranberry drizzle & pomegranate rubies*

## **GFA | CHICKEN LIVER PATE 8.0**

*Served with tomato chutney & freshly toasted sourdough.*

## **V | GFA | SOUP & SANDWICH 13.0**

*Freshly homemade chefs soup, crafted daily with seasonal ingredients, served with half brie & cranberry sandwich.*

## **TURKEY & STUFFING CIABATTA 13.0**

*Freshly sliced turkey with homemade stuffing drizzled in maple & cranberry served with fries & dipping gravy*

## **V | BRIE & CRANBERRY CIABATTA 12.0**

*Freshly sliced brie drizzled in cranberry sauce served with fries & dipping gravy*

## **BATTERED COD & CHIPS 19.0**

*Crispy battered fresh cod loin served with crushed peas, homemade tartare sauce, & a zesty lemon wedge.*

## **WAGYU BEEF BURGER 19.0**

*Wagyu beef stacked with crispy bacon, melted brie, & homemade cranberry jam, served with fries & house orange sauce.*

## **HOT HONEY PULLED BEEF BRISKET 11.0**

*Slow-cooked beef brisket, pulled & smothered in a honey glaze, served on warm toasted sourdough with a side of fries.*

## **GF | MAPLE PIGS IN BLANKETS 7.0**

*Five pigs in blankets served with dipping gravy .*

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*.PLEASE ASK YOR SERVER FOR OUR SELECTION OF SIDES & HOMEMADE DESSERTS  
PLEASE INFORM YOUR SERVER OF ANY ALLERGY REQUIREMENTS.  
VE VEGAN | V VEGETARIAN | GF GLUTEN FREE | GFA GLUTEN FREE AVAILABLE*