




Lunch Menu

two courses £12
three courses £14


Farmhouse Pate
Course chicken liver pate served with sweet chutney and toast


Curried Egg Salad  
curried mayonnaise, little gem leaves filled with coriander coleslaw

House Soup 
Vegetarian and always freshly made soup served with roll & butter


Braised Steak and Onions 
Slow cooked beef with onion in rich gravy with choice of potatoes and vegetables

Wholetail Scampi
with chips, seasonal salad & house tartare sauce


Aubergine Bake 
layers of aubergine, tomato, onion, fresh basil, roasted peppers and puy lentils topped with sharp cheddar, & garlic bread


6oz Gammon Steak 
Cheshire gammon with pineapple, chips and vegetables

Roast of the Day
served with mashed and roast potatoes and vegetables



Chicken or Cauliflower Curry 
our own aromatic curry sauce with succulent chicken and served with nan & rice or chips or even rice & chips!

Meat & Potato Pie
with vegetables

Chicken & Peppercorn 
Breast of chicken with creamy peppercorn sauce, choice of potatoes and vegetables

Liver & Onions 
pan seared lambs liver with bacon & onions in a rich gravy with choice of potatoes & vegetables

Homemade Sticky Toffee pudding
Homemade Crumble & Custard
Cheesecake
Ice Cream

 Gluten Free
 Vegetarian