

## All Day Menu served 10am – 4pm daily

### Soups

<b>Chicken soup with herb dumplings</b>	<b>5.50</b>
<b>Freshly made soup of the day</b>	<b>4.50</b>
<b>Deli soup and sandwich combo</b>	<b>9.35</b>
(Soup of the day and one of our deli sandwich)	

### Giant Bruschetta

<b>Mozzarella cherry vine tomato, basil, rocket &amp; balsamic</b>	<b>11.45</b>
<b>Prosciutto, cherry vine tomato, parmesan, rocket &amp; balsamic</b>	<b>13.45</b>

### Cold deli platters

*All served with toasted bread*

<b>Platter of cheeses from our deli counter with pickles and chutneys</b>	<b>13.95</b>
<b>Platter of cold meats and charcuterie with grilled marinated vegetables</b>	<b>13.95</b>
<b>Platter of grilled &amp; marinated vegetables, olives and pickles</b>	<b>12.95</b>
<b>Combination platter – meat/cheese, meat/grilled vegetable or cheese/vegetable</b>	<b>15.95</b>

### Sandwiches

<b>Coltman's club</b>	<b>12.75</b>
Chicken, bacon, egg and avocado	
<b>Bookmakers</b>	<b>13.95</b>
Minute steak, bacon, onions, tomato, mushrooms, egg and béarnaise sauce	
<b>Scotch beef burger</b>	<b>13.95</b>
½ pound Angus burger, taleggio, pancetta and sautéed potatoes	
<b>Slow braised lamb in Lebanese flatbread</b>	<b>13.95</b>
Medjool dates, tomato, olives and feta	
<b>Toasted homemade focaccia</b> , grilled bell peppers and buffalo mozzarella basil pesto and aged balsamic	<b>11.95</b>
<b>Fish Dog</b>	<b>12.25</b>
Crispy polenta battered white fish, brioche bun, Cajun spiced potatoes, coriander & avocado salsa	
<b>Cubanos</b>	<b>12.75</b>
Toasted sandwich with slow cooked pork shoulder, salami, pickle, swiss cheese & mustard	
<b>Reuben</b>	<b>12.75</b>
Corned beef, Swiss cheese, sauerkraut and pickle	

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## Salads

<b>*Add chicken breast or fillet of today's fish</b>	<b>5.00</b>
<b>Vietnamese style chicken</b> , mango and papaya salad	<b>7.95/9.95</b>
<b>Hot smoked salmon</b> , fennel and mange tout	<b>8.95/10.95</b>
<b>Quinoa and grilled halloumi</b> , sunflower seed and pomegranate dressing	<b>7.75/9.75</b>
<b>Toasted almond</b> , broad beans, pears, wholemeal penne and walnut pesto	<b>7.75/9.75</b>
<b>Roasted vegetables</b> and cashew humus	<b>7.75/9.75</b>
<b>Superfoods salad</b> , organic egg, avocado, pomegranate, balsamic, radish, raw beets, sprouting broccoli, kale, rocket, artichoke hearts	<b>7.95/9.95</b>
<b>Salad of the day</b> (choose from our deli selection)	<b>7.25/9.95</b>
<b>Savoury tart of the day &amp; deli side salad combo</b> (choose from our deli selection)	<b>9.95</b>

## Fish

<b>Sea bream</b> , chorizo, fennel and tomato stew	<b>15.50</b>
<b>Cod</b> , lightly curried cauliflower, golden raisin dressing	<b>15.50</b>
<b>Saffron risotto</b> , brown shrimps and lemon oil	<b>14.25</b>

## Meat

<b>Roast rump of lamb</b> , Provençal style vegetables, salsa verde	<b>16.50</b>
<b>Breast of corn-fed chicken</b> , pancetta, button mushrooms and pearl onions	<b>15.50</b>
<b>Grilled Scotch rib eye steak</b> , lyonnaise potatoes, béarnaise sauce	<b>25.95</b>

## Vegetarian

<b>Lemon and almond crusted tofu</b> , grilled sprouting broccoli	<b>13.95</b>
<b>Roasted butternut squash</b> , goats' cheese and puy lentils	<b>13.95</b>

## Sides

<b>Chive mash</b>	<b>3.45</b>	<b>Green salad</b>	<b>3.45</b>
<b>Lyonnaise potatoes</b>	<b>3.45</b>	<b>Buttered French beans &amp; pancetta</b>	<b>3.45</b>
<b>Sautéed Potatoes</b>	<b>3.45</b>	<b>Mixed olives</b>	<b>3.95</b>

## Desserts

<b>Vanilla panna cotta</b> , spiced mango	<b>6.50</b>
<b>Hot chocolate fondant</b> , mascarpone ice cream	<b>6.95</b>
<b>Treacle tart</b> , with clotted cream	<b>6.95</b>
<b>Banana and praline parfait</b> , caramelised banana	<b>6.50</b>
<b>Selection of homemade ice creams &amp; sorbets</b>	<b>3.50 2 scoops</b>
<b>Ice cream:</b> Vanilla, Clotted Cream, Rum & raisin, Chocolate, Strawberry, Hazelnut, Pistachio	<b>5.25 3 scoops</b>
<b>Vegan Coconut ice cream, Sorbets:</b> Pear, Mango, Strawberry, lemon, Bramble	
<b>Selection of farmhouse cheeses</b>	<b>8.95 3 cheeses</b>
<i>Sparkenhoe Red Leicester, Cornish Yarg, Cashel Blue</i>	<b>10.95 5 cheeses</b>
<i>Fourme d'Ambert, Brie de Meaux, Reblochon, Ticklemore</i>	

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