



AUTUMN LETS DO LUNCH MENU

Available Monday – Saturday 12.00pm – 2.00pm

1 Course - £12.95, 2 Courses £14.95, 3 Courses £16.95

Includes a glass of elderflower cordial or bubbly with your meal

SHARING PLATTERS

Baked Camembert 13

Whole baked Normandy Camembert served with homemade caramelised onion chutney and chefs homemade tear and share bread of the day (V)

Wood Halls Charcuterie Platter 16

Cumbrian air-dried ham, black pepper salami, Norfolk mustard salami, creamy Somerset brie spiced pineapple pickle, mixed olives with tear & share bread of the day (GF*, DF*)

Olive and Bread Board 10

Boscaiola olives, a selection of homemade breads, garlic infused olive oil and balsamic vinegar dipping pots (Ve, DF)

STARTERS

All served with a freshly baked roll and butter

Chef's Homemade Soup of the Day (V, GF)

Chilli and Smoked Cheese Croquettes

Served with a cumin sauce and green leaf salad (V)

Black Pepper Dusted Smoked Mackerel

With a fresh celeriac and apple salad (GF, DF)

Bubble and Squeak Cake

Topped with a soft poached egg and chive hollandaise (GF, DF*)

Prawn & Crab Cocktail

2.5

Shredded iceberg lettuce, diced cucumber and tomato and topped with a Marie rose sauce (GF, DF*)

Cherry Tomato and Bocconcini Caprese Salad

Finished with fresh basil leaves and a drizzle of olive oil (V, GF)

Salmon and Dill Fishcake

With pickled cucumber ribbons and a homemade ginger spiced relish

MAIN COURSES

Spanish Style Chicken Casserole

Slow cooked chicken breast in a rich sauce flavoured with chorizo, smoked paprika, peppers, olives and garlic served with creamed potatoes (GF, DF*)

Beer Battered Coley Fillet

In our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with twice cooked thick hand cut chips, crushed garden peas, homemade tartare sauce and chefs signature chip shop curry sauce (DF)

Steamed Naturally Smoked Haddock

With a fresh chorizo and garden pea risotto, drizzled with a parsley oil (GF, DF)

Classic Beef Bourguignon

Slow cooked beef brisket in a deep red wine sauce with chestnut mushrooms, smoked bacon lardons, baby onions and fresh parsley served with pomme puree and finished with crispy onions (GF, DF*)

Salmon and Dill Fishcakes

Served with dressed mixed salad leaves and homemade ginger spiced relish

Poached Paupiettes of Plaice

Served with new potatoes, pea puree and smoked pancetta lardons finished with a lemon butter sauce (GF, DF*)



FROM THE GRILL

6oz Onglet Steak (recommended cooked medium rare)
Served with roast vine cherry tomatoes, flat mushroom roasted in herbed butter, dressed leaves and twice cooked chips (GF, DF*)

8oz Sirloin Steak (recommended cooked medium rare) 8.5
Served with roast vine cherry tomatoes, flat mushroom roasted in herbed butter, dressed leaves and twice cooked chips (GF, DF*)

Add Peppercorn Sauce, Diane Sauce or Béarnaise Sauce (GF) 2.5

Pork and Chorizo Burger

Chargrilled homemade burger topped with dill pickle, gem lettuce, beef tomato, sliced red onion on a toasted brioche bun and served with skinny fries

Add grilled back bacon 2
Add mature cheddar cheese 1

VEGETARIAN, VEGAN AND SALADS

Roast Butternut Squash Tagliatelle

Finished with nutmeg butter and topped with deep fried crispy onions (V)

Satay Sweet Potato Curry

A creamy curry sauce fished with coconut milk and fresh spinach served with jasmine scented rice and a grilled flat bread (Ve, GF*, DF)

Superfood Salad* (Available as a starter)

Mixed salad leaves, chick peas, bulgur wheat, pomegranate and pumpkin seeds with a mustard seed dressing (Ve, GF*, DF)

House Mixed Salad* (Available as a starter)

Mixed salad leaves, diced cucumber, tomatoes, sliced spring onions, radishes with a classic French dressing (Ve, GF, DF)

***Add chargrilled haloumi** (GF) 3.5
***Add chickpea & sweet potato falafel** (Ve, GF, DF) 4
***Add chargrilled chicken breast** (GF, DF) 5
***Add prawns in a marie rose sauce** (GF, DF*) 6

COLD SANDWICHES

All served on sourdough bread with a dressed mixed salad, crisps and mixed olives

Mature Cheddar 7.5
With caramelised onion chutney (V, GF*)

Oven Baked Wiltshire Ham 8.5
With sliced beef tomatoes and wholegrain mustard (GF*, DF)

Smoked Salmon 9.5
With pickled cucumber ribbons and a black pepper mayonnaise (GF*, DF)

Spiced Hummus 7.5
With pickled chillies and diced red onion (V, GF*, DF)

SIDES DISHES

Sautéed Lime Pickle New Potatoes (V, GF, DF) 3.5

Sweet Potato Fries (V, GF, DF) 3

Twice Cooked Hand Cut Thick Chips (V, GF, DF) 3.5

Rocket & Parmesan Salad (V*, GF, DF*) 3

Broccoli Florets with Toasted Almond Oil (V, GF, DF) 3.5

Buttered Cavolo Nero (V, GF, DF*) 4.5

Honey Roasted Carrots (V, GF, DF) 3.5

Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements.