

### **Appetisers**

Sharing artisan bread basket, balsamic dip 8.00 V | Cream cheese stuffed piquantè peppers 6.50 V GF Cheddar & jalapeno chipolatas, sweet chilli sauce 7.50 GF | Tempura asparagus, soy & ginger dipping sauce V GF 7.00 Onion bhajis, mango chutney 6.50 Ve GF

#### **Starters**

Homemade seasonal soup, artisan bread roll, garlic & herb croutons 7.00 V GFO

Spring rolls, Asian slaw, pickled chillies, satay dipping sauce 7.50 Ve GF

Coley pakoras, mint yoghurt, cucumber & tomato salad 9.50 GF

Jersey Royal potato salad, spring onions, radish, chives, salsa verde 7.50 V GF

Chicken liver parfait, toasted ciabatta, red onion marmalade 8.50 GFO

Buffalo mozzarella salad, heritage tomato, kalamata olive, glazed plum, rocket 8.00/16.00 V GF

#### **Mains**

Battered haddock, tartare sauce, minted crushed peas, grilled lemon, triple cooked chips 18.50 GF

Creamy chicken Alfredo, pappardelle pasta, crispy pancetta, fire roasted red peppers, Grana Padano 20.00

Pan seared duck breast, plum sauce, egg noodles, pak choi, glazed plum, toasted sesame, spring onions 26.00 GFO

Puy lentil ragu, pappardelle pasta, pickled courgette, parmesan, basil 17.50 V

Vegan Panang curry, beansprouts, baby corn, pak choi, mange tout, pickled chillies, jasmine rice, roasted peanuts 17.00 Ve GF

Add chicken 6.00

Honey & garlic pork tenderloin, sweet potato mash, charred corn, tenderstem broccoli 20.00 GF

Breaded coley supreme, griddled asparagus, Jersey Royal potatoes, lemon & dill velouté 22.00 GF

Classic Caesar salad, baby gem lettuce, crispy bacon, parmesan, anchovies, garlic croutons 13.00 GFO
Add chicken 6.00

Choice of shredded steak & ale or cheese & onion short crust pastry pie served with, triple cooked chips, confit carrot, kale, red wine gravy 20.00

Fish pie; smoked coley, salmon, hake, peas, leeks, creamed potatoes, Cheddar & herb crumb, green beans 18.00 GFO

# **Burgers & Grill**

Staffordshire 8oz beef burger, Monterey Jack, streaky bacon, dill pickle, shredded lettuce, red cabbage and spring onion slaw, French fries 19.00

Deep fried Cajun spiced chicken burger, streaky bacon, Monterey Jack, dill pickle, shredded lettuce, red cabbage & spring onion slaw, French fries 18.00

Spicy bean burger, mint yoghurt, mango chutney, rocket, red cabbage & spring onion slaw, French fries 17.50 V

10oz D cut gammon, grilled pineapple, fried hen's egg, garden peas, triple cooked chips 17.50 GF 28-day dry aged Staffordshire steaks
80z Sirloin steak 34.00
80z Rump steak 28.00
served with panko Portobello mushroom, cherry vine tomatoes, triple cooked chips, rocket & parmesan salad GFO

Add peppercorn, Diane or stilton sauce 4.00 Surf 'n' turf your steak add deep fried scampi 4.50

### **Sides**

Cajun spiced fries Ve GF 5.00
French fries Ve GF 4.00
Creamed potatoes V GF 4.50
Triple cooked chips Ve GF 4.00

Cajun spiced onion rings Ve GF 3.50 Garlic flatbread V GFO 4.50 (add cheese 1.00) Mixed vegetables Ve GF 4.00 Rocket & parmesan salad GF 3.00 Truffle & parmesan fries GF 3.50

## **Loaded Fries**

Deep fried scampi, sweet chilli sauce, spring onions, pickled chillies 10.00 Onion bhajis, mint yoghurt, mango chutney, coriander 9.00 V GF

V – vegetarian | Ve – vegan | GF – gluten free | GFO – gluten free option available

A £1.23 voluntary donation will be added to your bill on behalf of GiftTree, an organisation that plant trees to offset the carbon impact of your meals and change the lives of people in the developing world. Choose your GiftTree now at <a href="https://www.GiftTrees.com/the-lewis-partnership">www.GiftTrees.com/the-lewis-partnership</a>

If you have a food allergy, please advise a member of staff before you order your food and drink. Please note dish descriptions are not a full list of ingredients. Scan the QR code over the page for a full list of allergens.



## Sandwiches (available 12-6pm)

Served with dressed leaves & crisps
Gluten free bread available upon request

Philly cheese steak – 4oz rump steak, caramelised onions, green peppers, Monterey Jack, mayo, toasted baguette 15.50

Tuna, red onion, sweetcorn & Cheddar melt, toasted baguette 8.50
Cajun spiced chicken, streaky bacon, dill pickle, Monterey Jack, lime mayo, toasted baguette 9.50
Onion Bhajis, mango chutney, cucumber & tomato, butter naan 8.00 Ve
Ham & Cheddar cheese, gem lettuce, tomato, red onion chutney 8.50
Panko coley goujons, gem lettuce, tartare sauce 10.00

Upgrade to soup, triple cooked chips or fries 3.00

# Sharing Boards (available 12-6pm) Meat & Fish platter

Cheddar & jalapeno chipolatas, sweet chilli sauce, coley pakoras, mint yoghurt, chicken liver parfait, red onion marmalade, ciabatta, Cajun spiced chicken, lime mayo, coley goujons, tartare sauce, French fries 30.00

# **Veggie Platter**

Spring rolls, satay dipping sauce, tempura asparagus, soy & ginger sauce, onion bhajis, mango chutney, garlic butter naan, cajun spiced onion rings, cream cheese stuffed peppers, French fries V 28.00

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