

LIGHTER LUNCH MENU

(served between 12.00pm & 5.00pm - Monday to Saturday)

1 course - 7.⁹⁵

2 course - 10.⁹⁵

3 course - 13.⁹⁵

STARTERS

HOMEMADE SOUP OF THE DAY

with warm baked bread

SPICY CRISPY BUTTERMILK CHICKEN STRIPS

with a honey mustard dip

HALLOUMI WEDGES v

with coriander dip

FRESH TOMATOES v

with grated goats' cheese, pea shoots, olive oil with salt and pepper

CHEESE AND BACON POTATO SKINS

with sour cream

MAINS

FLAT IRON CHICKEN CIABATTA

with chilli cheese sauce, maple bacon and seasoned fries

TOASTED GOATS' CHEESE CIABATTA v

with caramelised red onion chutney, red peppers and rocket

CHARGRILLED STEAK AND BELL PEPPER MELT

served on toasted sundried tomato bread with seasoned fries (1.⁰⁰ supplement)

HALF BEER BATTERED HADDOCK

with mushy peas and seasoned fries

LUNCH BURGER

steak patty with cheese, house slaw and seasoned fries

CROQUE MADAME

ham hock, cheese sauce and mustard mayo in a toasted brioche bun topped with fried egg. Served with seasoned fries

BLOCKHOUSE CAESAR SALAD

smoked, boneless chicken thighs with baby gem lettuce, maple bacon and crispy croutons

EAT CLEAN

LOW-CARB BURGER

steak patty with salsa, lettuce and tomato on a cauliflower bun

ROASTED SALMON FILLET

with butternut squash, wild mushroom & spinach hash, soft poached egg and sesame steamed broccoli

GRILLED LEMON CHICKEN SALAD

with pomegranate seeds, pink radish and honey & lime dressing

DESSERTS



CHOCOLATE BROWNIE

served with chocolate sauce and vanilla ice cream

HOMEMADE MARSHMALLOWS

with chocolate sauce

2 SCOOP ICE CREAM & SORBET SELECTION

choose from vanilla, strawberries and cream, chocolate, honeycomb, marshmallow, coconut, lemon sorbet, mango sorbet and raspberry sorbet.

FOOD ALLERGY NOTICE: If you have a food allergy or special dietary requirement please inform a member of the hospitality team.
Thank you