

LUNCH MENU

Served between 11.30am – 3.30pm

HOMEMADE SOUP

With toasted seeds and herb oil
served with a crusty roll and butter 5.5

Served with a filled crusty roll 7
Free range egg mayo and cress V
Mature cheddar, Branston pickle V
Ham and wholegrain mustard

Gluten free rolls available
Vegan option available

SANDWICHES AND LIGHT LUNCHES

Free-range egg mayo and
cress on granary bread V 5

Coer de beuf tomato,
basil marinated, avocado
on granary bread VEGAN 5.5

Ham and cheddar,
tomato, lettuce, pickle
on granary bread 6.5

Dingly Dell nuja flat bread
roast mushroom, mascarpone V 7

John Ross smoked salmon,
pickled cucumber, dill crème fraiche
on granary bread 7

Winter squash flat bread
goats' cheese, sage, hazelnut V 7

Tandoori baked camembert
mango chutney, chopped
naan bread V 8

Cured meat board 11
Stone baked baguettine, rocket
and parmesan, olives

MAIN MEALS

Suba noodle salad fried tofu 9
spring onion, sesame VEGAN

Char grilled aubergine 10
tagine sauce, preserved lemon,
buckwheat, almond VEGAN

Chicken thigh stew 11
Red wine, pancetta, button
mushroom and crostini

Smoked haddock and hake fish cake 9.5
mixed leaves, gribiche sauce

Rabbit ragù 12
pappardelle pasta, parmesan, rocket

CHILDREN'S LUNCH

Children's sandwich bag 5
Filled roll – ham, egg
mayonnaise or cheddar
Yoghurt stick, cookies,
juice carton or milk
and colouring sheet

Macaroni cheese, peas and ham 5

FITZWILLIAM CREAM TEA AND ROLL

Subject to availability

Home made fruit scone jam 7
and clotted cream, pot of tea
for one and choice of filled roll

OUR DISHES MAY CONTAIN ALLERGENS
Please ask a member of staff for further details