

# TAVERN

## LUNCH MENU

### MAINS

Rosemary & Garlic Camembert <i>Toasted ciabatta</i> (G, M)	12
Tavern Burger (Beef or Chicken) <i>Brioche bun, fries, smoky sauerkraut</i> (E, M, SD) Beef (G)	20
Halloumi Bun <i>Crisps</i> (E, G, M)	15
Pan-Fried Whole Prawns <i>Chorizo, chilli, ciabatta</i> (C, G, M)	14
Tavern Ploughman's (E, G, M, Mu, SD)	20
Garden Ploughman's (G, M, Mu, SD)	18
Greek Salad <i>Feta, black olive, watermelon, oregano oil</i> (M, SD)	8/12
Tavern Fried Chicken (G, M)	10
Fish & Chips <i>Tartare sauce, peas</i> (E, F, M, SD)	22

### SIDES

Fries	6
Chilli Cheese Bites <i>Aioli</i> (G, M)	9
Smoked Almonds (N)	6
Olives (SD)	6
Scotch Egg of the Day (E, G, M)	6

### DESSERTS

Lemon Tart <i>Raspberry sorbet</i> (G)	12
Sticky Toffee Pudding <i>Vanilla ice cream</i> (E, G, M)	12
Local Cheeses (Ce, G, M, Mu, N, SD)	16

GF - Gluten Free

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.



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