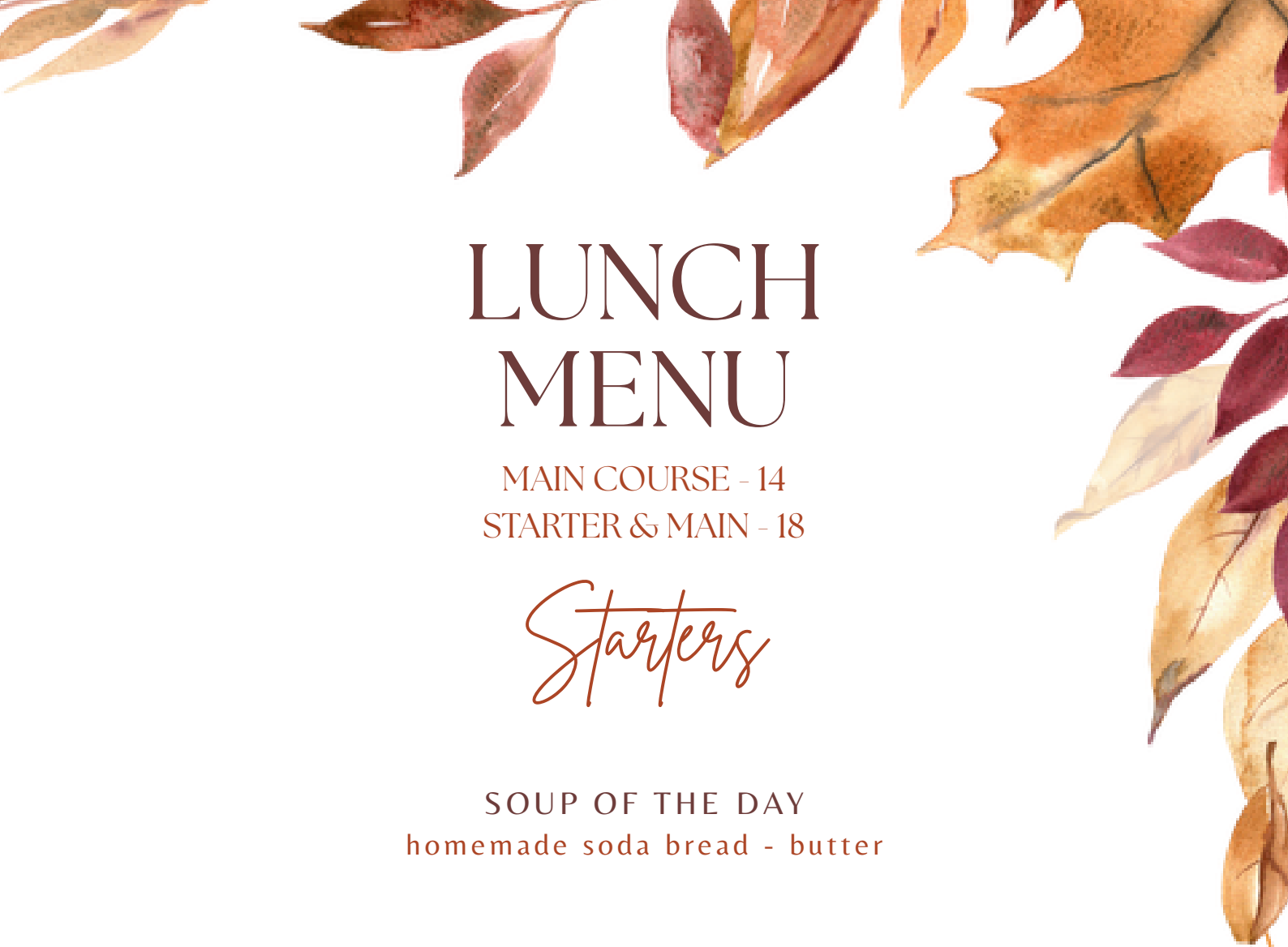




LUNCH MENU

MAIN COURSE - 14
STARTER & MAIN - 18

Starters

SOUP OF THE DAY
homemade soda bread - butter

TRADITIONAL PRAWN COCKTAIL
brown bread - butter

PANKO BREADED HALLOUMI
romesco sauce - hot honey

CROSS STORES BLACK PUDDING BON BONS
peppercorn sauce



LOADED GARLIC BREAD
mozzarella - tomato - pepperoni



LUNCH MENU

Mains

CROSS STORES PORK SAUSAGES

buttery mash - caramelised onion gravy - seasonal veg

BEER BATTERED HADDOCK

hand cut beef dripping chips - house tartare

BAKED MACARONI CHEESE

skinny fries

add black pudding or haggis - 1.50 each

SMOKED BACON, CHEESE & ONION QUICHE

baby potatoes - house salad

SPINACH, LENTIL & CHICKPEA CURRY (V)

basmati rice

LEYS CASTLE BEEF BURGER

brioche bun - salad - burger sauce - skinny fries





LUNCH MENU

Sandwiches

BUTTERED WHITE OR BROWN BLOOMER - GF BREAD AVAILABLE
DRESSED HOUSE SALAD GARNISH

CRAB MEAT, LEMON, DILL MAYO & PEA SHOOTS - 11

BACON, CRANBERRY & MELTED BRIE - 9

BATTERED HADDOCK GOUJONS & HOUSE TARTARE - 9

HOMEMADE HOUMOUS, CARROT & ROCKET (V) - 9

CORONATION CHICKEN - 9

ADD SOUP OF THE DAY - 5

ADD HAND CUT BEEF DRIPPING CHIPS - 5

ADD SKINNY FRIES - 4





LUNCH MENU

Desserts

CRANACHAN - 11

toasted oats - honey - raspberries - whisky whipped cream

CHEESECAKE OF THE DAY - 10

ask your server for today's choice

STICKY DATE SPONGE - 10

treacle toffee sauce - heather honey ice cream

COCONUT & VANILLA PANNA COTTA - 10

mascerated strawberries - vanilla shortbread

SELECTION OF ICE CREAM & SORBET - 8

ask your server for today's choices