



LUNCH MENU

Starters

Ham hock and chicken terrine, piccalilli, toasted bread £7

Homemade soup of the day with house bread £5 (v)

Smoked haddock and salmon fishcakes, panko crumb, samphire, and soft poached egg £7

Fresh local mussels, chef's choice of the day £7/£14

Fresh picked crab, apples, celeriac remoulade, toasted house breads £8.50

Homemade quiche, salad, and chutney £7 (v)

Pork and beef meatballs, rich tomato sauce £8

MAINS

Homemade Celtic Pride 8oz. burger, homemade ciabatta, house relish and chips £10

Additional smoked bacon £1, Additional cheese £1

10oz Celtic Pride ribeye steak, peppercorn butter, homemade chips £21

Shredded leg of slow braised lamb with cumin, sweet paprika, pomegranate, mint and watercress salad, flatbreads, and a feta sauce £16

Trefloyne fish pie – smoked haddock, hake, salmon, tiger prawns and mussels in creamy sauce topped with parmesan mash £12

Pan seared chicken breast, tomatoes, roasted peppers, merguez sausage cassoulet £14

Fresh fish, light crispy batter, hand cut chips, smashed peas, and mint £12

Seafood sharing board for two – steamed mussels and clams, salt and pepper squid, garlic tiger prawns £18

Chicken Caesar salad, anchovies, parmesan, croutons, iceberg, Caesar dressing £12

House baked ham, free range egg and chips £9

Curry of the day, rice, naan bread £12

Handpicked by us with love for you. All our produce is locally sourced.

Veg from over the hedge, lamb from the field next door and fish straight from the quay

Please let a member of the team know if you have any dietary requirements