

Lunch Menu

SHARING BOARDS (2 persons)

Rosemary & Honey Baked Camembert, Toasted Sourdough & Onion Chutney £15 v/gfa

Antipasto board (Cured Meats, Olives, Sundried Tomatoes & Baked Breads) £13.5 / gfa

STARTERS

Sticky Teriyaki Beef & Chilli Thai Salad £8

Soup of the day, Baked Bread & Farmhouse Butter £6.50 vga/gfa

Halloumi Bites, Salsa & Truffle Mayonnaise £7 v

Grilled Focaccia, Farmhouse Butter, Balsamic & Rapeseed Oil £6 v/vga/gfa

Goat's Cheese Salad, Beetroot, Roasted Peppers, Walnut, Blueberry Puree & Rocket Salad £8 v

SANDWICHES (Available on Farmhouse White or Sourdough)

Mature Cheddar Cheese, Tomato, Red Onion £7.5 v/gfa

Open Prawn & Smoked Salmon, Marie Rose Sauce £8.95 gfa

Sweet Chilli Beef Flat Bread £8.50 gfa

The Wollaton Fish Finger Sandwich, Baby Gem & Tartar Sauce £7.95 gfa

Sandwich of the Day with a Bowl of Soup £9.00 gfa

MAIN COURSE

Wollaton Beer Battered Cod, Mushy Peas, House Chips, Tartar Sauce, Lemon wedge £17 gfa

Pork Belly, Creamy Mash, Charred Hispi Cabbage & Apple Sauce £17.5 gf

Creamy Chicken Penne Pasta with Bacon, Asparagus & Parmesan £15

Pie of The Day, Creamy Mash, Spring Greens & Red Wine Jus £17

Spring Chicken Salad, Tomato, Butternut Squash, Nuts & Seeds, Croutons, Beetroot, Parmesan & House Dressing £15 gfa

Crispy Halloumi Burger, Chilli Jam, Baby Gem, Slaw & House Chips £16.5 v/vga

Battered Halloumi, House Chips, Mushy Peas, Tartar Sauce, Lemon Wedge £15

Coconut Katsu Curry, Basmati Rice, Poppadom - Vegetarian £16 or Chicken £19

7oz Steak Burger, Cheddar, Slaw & House Chips £16 gfa

8oz Dry Aged Sirloin Steak, Onion Rings, Mushroom, Peppercorn Sauce & House Chips £29.50 (gfa)

10oz Gammon, Hen's Egg, Pineapple Salsa & House Chips (gfa) £17

SIDE PLATES

Chips £3.5 / Chips, Truffle & Parmesan £6/ Creamy Mash £3.5 / Green Salad £3.5/ Onion Rings £3.5

DESSERTS

Wollaton Famous Sticky Toffee Pudding & Vanilla Ice Cream £8

Warm Chocolate Brownie, Summer Berries, Vanilla Ice Cream £7

Summer Berry Eton Mess £7

Banoffee Pudding in a Glass £7

Strawberry Crème Brulee & Shortbread £7

Tarte au Citron, Chantilly Cream £7

Trio of Ice Creams or Sorbets £7 vga

British cheeses, grapes, chutney, celery & oat cakes (Cheddar, Ashlynn Goat's & Colston Bassett Stilton) £9.5 v/gfa