# Lunch Menu



## Nibbles

**Padron Peppers**, Maldon sea salt VE V GF £4.5

**Trio Of Greek Dips**, warm flatbread thins V £6.5 Add additional flatbread for £2.5

**Onion Bhajis**, mango chutney & lime VE V £6

> **Garlic Bread** V £4 Add Cheese for £1

**Seafood Platter** recommended for 2 people £20 salt n pepper squid, smoked salmon, crispy coconut king prawns, deep fried whitebait, anchovies, tartare sauce, toasted ciabatta

# Light Bites

Toasted Ciabatta, Wraps or Flatbreads Sandwiches with house slaw and fries All £9.5 Upgrade to sweet potato fries £1.5

**5 oz Rump Steak Ciabatta,** red onion marmalade & Shropshire blue cheese

Homemade Houmous Wrap, Ciabatta, or Flatbread, feta, olive, sun blushed tomato & mixed lettuce V, upgrade and add chicken for £1

Grilled Chicken Breast Wrap, Ciabatta, or Flatbread, basil pesto & mixed lettuce

**Smoked Salmon Ciabatta,** chive cream cheese, cucumber & spinach

Chicken & Chorizo Ciabatta or Wrap, garlic mayonnaise

### Main Courses

#### **Beer Battered Haddock Fillet GF**

HH homemade chips, mushy peas or garden peas with homemade tartare sauce & lemon Large £15 Small £12.5

#### Chefs Homemade Pie of the Day

HH homemade chips or buttery mash, seasonal vegetables £14

#### **Homemade Cheese & Onion Pie** V

HH homemade chips or buttery mash & seasonal vegetables £14

# Thai Red Curry, with jasmine rice £15

Choose from one of the following: chicken, prawns, chicken & prawns £2 supplement, Crispy Tofu VE **Upgrade to** ½ Rice ½ Chips £2 Supplement

**Chicken Satay Skewers** GF sticky white rice, lime & sesame crunchy slaw

#### **Burgers**

all served on a pretzel bun with skin on fries and house slaw GFO £14.5

**Spiced Lamb Burger,** tzatziki & crumbled feta

**Double Brisket Cheese Burger** 

Katsu Chicken Burger, katsu mayonnaise, zingy slaw

Meatless Farm' Vegan Burger, mayonnaise, vegan cheese VE

**Upgrade to** sweet potato fries £1.5 onion rings £2

### Sides

Skin on fries VE V GF £3

HH homemade chips VE V GF £4

Garden salad VE V GF £3.5

Parmesan fries V GF £4

Sweet potato fries VE V GF £4

Flatbread VE V £2.5

Onion rings VE V £4

Seasonal mixed vegetables £4

Jug of HH steak sauce £3

## Puddings

**Black Forest Gateau VE** 

£7

Warm Raspberry Bakewell Tart, raspberry coulis GF

Sticky Toffee Pudding, toffee sauce GF

**Lemon Meringue Roulade GF** 

Cheesecake of the day

All served with a choice of custard, pouring cream the chalkboard provided:

#### **Churros & Chocolate Dipping Sauce VE**

made with choux pastry dough. Served in strips of fried dough dusted with cinnamon, with a pot of delicious chocolate dipping sauce.

**Affogato** GFO (VEO Available)

al caffe", is an Italian coffee-based dessert. It takes the form of a scoop of vanilla ice cream topped or

Add a shot of 25ml Disaronno, Kahlua, or other liqueur of your choice for additional £2

#### HH Cheeseboard

3 locally sourced cheeses, crackers, apple chutney, grapes & celery £8.5

Why not add a glass of port 50ml for an additional cost? £4.5

#### Snugburys Ice Cream or Sorbet

please ask for our flavours of the week

One Scoop £2

Two Scoops

Three Scoops

## HH Coffees

Latte £3.5

Mochaccino £3.5

**Americano** 

Cappuccino £3.5

**Espresso** 

**Double Espresso** 

\*Add a shot of vanilla or caramel to your coffee 50p

HH Liqueur coffee, choose any 25ml liqueur to add to black coffee with fresh cream on top

HH Special coffee, with fresh cream on top

HH Deluxe hot chocolate, squirty cream, marshmallows & chocolate flake

## HH Teas

**Breakfast Tea** 

**Selection of Speciality Tea** 

Choose from: Earl Grey Tea, Green Tea, Peppermint Tea, Camomile Tea or Red Berries Tea £2.5











