

# THE **WINNING** POST

## LUNCH MENU

2 Courses **20** | 3 Courses **25**

### STARTERS

Soup of the Day (v) (ve\*)

Woodland Mushrooms (v) on focaccia, garlic & parsley

Pressed Ham-Hock piccalilli, toast

Smoked Haddock Rarebit pickled shallots

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### MAINS

Parmesan Chicken Schnitzel fries, free-range egg

Cider Battered Haddock & Chips tartare, curry sauce

House Cured Ham fried free-range egg, hand-cut chips

Roasted Squash & Lentil Cottage Pie (ve) seasonal greens

Chicken Caesar Salad grilled chicken, baby gem lettuce,

Parmesan, anchovies, dressing

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### DESSERT

Crème Brûlée shortbread

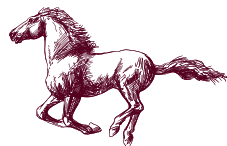
Blackberry & Apple Crumble custard

Chocolate Brownie vanilla ice cream

2-Ice Cream Scoops

(v) Vegetarian (ve) Vegan (ve\*) Vegan option available

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Available Monday to Friday | Midday to 5pm

## WRAPS

House Cured Ham, cheddar cheese, lettuce & pickle **11.5**

Cider battered haddock lettuce, tartare **11.5**

Korean Cauliflower cucumber, coriander salad & mango chutney **10.5**

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## THE BENEDICTS

All served on an English muffin

Classic Eggs Benedict house ham, poached eggs, hollandaise **11**

Eggs Florentine (v) warm wilted spinach, poached eggs, hollandaise **10.5**

Eggs Royale smoked salmon, poached eggs, hollandaise **14**

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## BRUNCH

Smoked Salmon & Scrambled Eggs on sourdough **13.5**

Smashed Avocado, Poached Eggs & Tomatoes on sourdough **12.5**

(v) Vegetarian (ve) Vegan (ve\*) Vegan option available



All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergens menu.

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or to remove the gratuity, no problem - just ask your server.

