

**Pizza 12'**

GF & Vegan available (add 1.- for GF base)

<b>Margherita</b>	14.-
Mozzarella Cheese & Tomato	
<b>The Garden</b>	14.8
Red Onion, Courgette, Rocket Olives & Roasted Garlic	
<b>Diavola</b>	15.5
Nduja Sausage, Chilli Peppers, Spicy Chicken & Jalapenos	
<b>Pepperoni</b>	15.4
Pepperoni, Mozzarella Cheese & Tomato	
<b>BBQ Chicken</b>	15.7
Chicken, Smoky BBQ Sauce, Red Onion, Sweetcorn & Mozzarella	
<b>Italiano</b>	15.7
Prosciutto, Rocket, Balsamic, Parmigiano, Mozzarella	

**Nachos** (all GF)

Sharing Sized Portions

<b>House</b>	14.8
All nacho baskets served with Sour Cream Jalapenos Salsa & Guacamole	
<b>Chipotle Chicken</b>	15.7
Chipotle Spiced Chicken Nudja Jalapenos & Sriracha added to Our Tasty Nachos	
<b>BBQ Pulled Pork</b>	16.-
Our pork is slow roasted for up to 5 hours in house	

**Kids**

<b>Panko Breaded Chicken Strips</b>	7.2
Home-made Goujons Garden Peas & Fries	
<b>Fish &amp; Chips</b>	7.2
Haddock Goujon from Local Fishmonger <i>Pro-Fish</i> Peas & Fries	
<b>Margherita or Hawaiian Pizza Slices</b>	7.2
Cheese & Tomato (Ham & Pineapple) Peas & Fries	
<b>Cheeseburger</b>	7.2
Kids Beef Burger Cheese Peas & Fries	

Some dishes may be prepared without Gluten components please ask team members for further info.

Also please make team aware of any other dietary requirements.

A Discretionary 10% service charge will be added to all tables.

Lunch Served 12.00 – 15.00

<b>Soup of the Day</b>	<b>6.-</b>
Served with Bread & Butter	
<b>Ham &amp; Cheese Toastie</b> (add a mug of soup 2.2)	<b>7.5</b>
White or Brown Toasted Bloomer, Salad & Crisps (Swap out the Ham for Red Onion for Vegetarians)	
<b>Hummus Roasted Veg Wrap</b> (add a mug of soup 2.2)	<b>7.8</b>
Homemade Pesto, Roasted Courgettes, Red Onion, Peppers, Salad & Crisps	
<b>Chicken &amp; Bacon Caesar Wrap</b> (add a mug of soup 2.2)	<b>8.5</b>
Cos Lettuce, Parmesan, Grilled Chicken Breast, Bacon, Caesar Dressing Salad & Crisps	
<b>The New Yorker</b> (add a mug of soup 2.2)	<b>8.7</b>
Pastrami, Corned Beef, Red Onion, Swiss Cheese, Mustard Mayo, Toasted Ciabatta, Salad & Crisps	
<b>Smoked Salmon Bagel</b> (add a mug of soup 2.2)	<b>8.7</b>
Smoked Salmon from our Local Fishmonger <i>Pro-Fish</i> Cream Cheese on a Toasted Bagel Salad & Crisps	
<b>Bally Burger</b>	<b>16.-</b>
GF Beef Burger from our local Butcher <i>Balliefurth Farm Shop</i> Toasted Brioche Bun Gherkin Tomato Lettuce Red Onion House Relish Fries Slaw add Cheddar Cheese 1.-      add Bacon 1.5	
<b>Beer Battered Fish &amp; Chips</b>	<b>17.2</b>
Freshly Caught Locally Sourced Haddock from our Fishmonger <i>Pro-Fish</i> Home-made Tartare Sauce Garden Peas & Fries	

### Sides

<b>Fries</b>	<b>4.5</b>	<b>House Slaw</b>	<b>2.5</b>
<b>Chilli Fries</b>	<b>5.-</b>	<b>Sweet Potato Fries</b>	<b>5.</b>
<b>Side Salad</b>	<b>3.5</b>		

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