

LIGHT LUNCH

(12PM – 3PM)

VEGETARIAN SOUP OF THE DAY

With fresh bread

6.50

TRIO OF SMOKED FISH

With beetroot, dill and horseradish slaw, toasted granary

9.50

POTATO, FENNEL & CAULIFLOWER CAKES

With roasted tomatoes, crispy kale and herby hollandaise

9.25

SEASONAL ROASTED ROOT VEG SALAD

With spiced chickpeas, caramelised red onions, crumbled feta & toasted almonds & winter kale

9.95

OMELETTE

Made with 3 fresh, free range eggs & Estate Garden salad with a choice of 3 fillings:

Ham, cheddar, feta, fresh chilli, pan-fried mushrooms, wilted spinach, caramelised red onions or roasted tomatoes

8.25

WARM TOASTED PANINI

Ham & cheddar with Estate Produce chutney

Bacon, brie & caramelised onions

Feta, roast tomatoes & harissa

Halloumi, avocado & chimichurri

All made to order with Estate Garden salad

7.25

EXTRAS

Home-made chips 3.75

Bowl of home grown salad 3.00

LUNCH

(12PM – 3PM)

HOME COOKED HAM

With 2 poached eggs, home-made chips & hollandaise

9.50

SK BREADED FISH & CHIPS

Locally caught fish, tartare or pea puree & home-made chips

10.95

SK HOME MADE LAMB BURGER

With flat bread, tatziki, garden salad & home-made chips

10.95

SIRLOIN STEAK (6oz)

Thin sliced with red chimichurri sauce on a bed of peppery garden leaves

12.50

Add chips 15.50

GOLDEN OLDIES SPECIAL LUNCH

(Only available Tuesday & Wednesday)

Home cooked ham, egg & chips

or

Breaded fish & chips

With 2 x scoops of ice cream

1 course 8.50

2 course 9.50

SUNDAY LUNCH

(Every Sunday 12PM – 3PM)

Our delicious traditional roast lunch menu also includes a vegetarian option and a seasonal home-made dish of the day using our homegrown vegetable and salad leaves.

We also make a seasonal pudding as well as GF chocolate brownie