

# Lunch Menu

## STARTERS

<b>Homemade Soup of the Day</b> <b>V, GA</b> £5.95 Crusty sourdough bread (See server for allergies)	<b>Smoked beef cheek tacos</b> £7.50 Salsa verde, pickled slaw (1,9,12)
<b>Salt &amp; Chilli Chicken</b> <b>GA</b> £7.50 Buttermilk chicken strips coated in house spice mix, onions & peppers, curried mayo(1,3,7,9,10)	<b>Goats Cheese Tartlet</b> £7.50 With sticky caramelised onion, beetroot & cherry tomato salad finished with toasted pine nuts and balsamic reduction (1,7,14)
<b>Chicken Wings</b> <b>GA</b> £7.50 Choice of sticky asian or frank's hot sauce (1,2,3,6,7,10,11)	<b>Sicilian Arancini</b> £7.75 Confit tomatoes, parmesan, basil & garlic Aioli served with antipasto salad (1,3,7,9)
<b>Thai Duck spring rolls</b> £8.75 Crunchy Asian slaw homemade hoisin dipping sauce (1,6,11)	<b>Little Caesar Salad</b> <b>VA, GA</b> £7.50 Baby gem, crispy bacon, croutons, sundried tomato parmesan with house made caesar dressing - choice of chicken or grilled halloumi (1,2,3,7,10)
<b>Garlic Prawns &amp; Chorizo</b> £8.75 On toasted sourdough, wilted spinach, spiced peppers & onions (1,2,3,7,10)	

## MAIN COURSE

<b>Seasonal Turkey &amp; Ham</b> <b>GA</b> £18.95 Free range turkey breast, slow cooked glazed gammon, gravy, homemade stuffing served with chipolatas, creamy mash, duck fat roast potatoes with seasonal veg (1,3,7,9)	<b>Slow Roasted Beef</b> <b>GA</b> £18.95 Creamy mash, roast potato, seasonal vegetables, yorkshire pudding, beef bone marrow gravy(1,3,7,9)
<b>Beef bourguignon pie</b> <b>GA</b> £15.95 Slow braised beef stew, Creamy mash potato, (1,7,3,9,12)	<b>Chicken/Beef curry</b> £15.95 Homemade chinese curry served with rice & prawn crackers (1,2,6,7,9,10)
<b>Fresh Ale Battered Cod</b> £16.95 Served with chunky chips, salad & mushy peas, with house made tartar sauce (1,3,4,10,12)	<b>Two House Made 4oz Beef Patties</b> £16.95 Crispy bacon, cheese, lettuce, tomato, pickles, onion ring, Terrace burger sauce & Ballymaloe relish with fries & salad (1,3,7,10,12)
<b>Salt &amp; Chilli Chicken</b> <b>GA</b> £12.95 Buttermilk chicken strips coated in house spice mix, onions & peppers served with curried mayo & fries (1,3,7,9,10)	<b>Buttermilk Chicken Burger</b> £16.95 Creole spiced chicken breast, crispy bacon, lettuce, tomato, pickle, Terrace burger sauce, cheese & hot sauce - fries and salad (1,3,7,9,10)
<b>Sundried tomato &amp; ricotta risotto</b> £14.95 with spinach, garden peas finished with confit garlic tuile (1,7,9,12) <b>V, GA</b>	<b>Sweet Potato &amp; quinoa Vegan Burger</b> <b>V</b> £15.95 served in vegan brioche bun, lettuce, tomato, pickle and vegan burger sauce ( 1,10,12)
<b>Sea Bass</b> <b>GA</b> £19.95 Pan fried sea bass, mussels, with mash, parmesan cream sauce (1,4,7,9,14)	

## SANDWICHES

<b>B.L.T.</b> <b>GA</b> £7.95 Bacon, lettuce & tomato, served on white/brown bread- served with fries or soup (1,3,6,10,)	<b>Chicken and Stuffing</b> £7.95 Warm chicken and stuffing served on white/brown bread - side of fries or soup (1,3,6,7,9,10,)
<b>Ham and Cheese Toastie</b> <b>GA</b> £7.95 Ham, cheese, tomato, onion, and ballymaloe relish with fries or soup (1,3,6,7,10,12,)	<b>The Terrace Club Sandwich</b> <b>GA</b> £9.95 Chicken, lettuce, bacon, tomato, mayonnaise with a side of fries or soup (1,3,6,9,10,)
<b>Terrace chicken wrap</b> £12.95 Buttermilk chicken tenders, frank's hot sauce, garlic mayo, mixed leaf, tomato & parmesan, with fries (1,3,7,10,12)	<b>Christmas sambo</b> £13.95 Turkey& Ham, stuffing, melted brie, cranberry & mayo, in a ciabatta with gravy, served with choice of fries or soup (1,3,7,10)

## SAUCES

Pepper sauce	£2.95
Gravy	
White wine & mushroom cream sauce	
cowboy butter	

## SIDES

garlic fries / skin on fries /hand-cut chips	£4.50
parmesan & truffle fries	£5.50
halloumi fries with chilli jam	£5.50
seasonal vegetables / creamy mash / onion rings / champ	£4.50

## DIETARY ADVICE

**V** vegetarian  
**VA** can be ordered vegetarian  
**G** Gluten Free  
**GA** Can be ordered Gluten Free  
please advise your server of any allergies or intolerances

## ALLERGENS

1 cereals containing gluten  
2 crustaceans  
3 eggs  
4 fish  
5 peanuts  
6 soybeans  
7 milk  
8 nuts  
9 celery  
10 mustard  
11 sesame seeds  
12 sulphur dioxide  
13 lupin  
14 molluscs