

ALL DAY SNACK MENU

Served Monday – Saturday 10.00am – 5.00pm

Eggs Royale (GFO)

Toasted muffin, smoked salmon, poached egg, hollandaise sauce 11

Eggs Benedict (GFO)

Toasted muffin, bacon, poached egg, hollandaise sauce 11

Bacon or Sausage Sandwich (GFO)

*Served on Scotch floured roll, white or malted bloomer,
tomato relish 7*

Warm Homemade Sausage Roll

Tomato relish 4

SANDWICHES

White or malted bloomer, fries, salad garnish, coleslaw

Coronation chicken (GFO) 9

Tuna mayonnaise, cucumber (GFO) 8

Ham, tomato relish (GFO) 8

Cheese, Branston Pickle (GFO) (VEO) 8

MAINS

The Earl Club Sandwich (GFO)

*Chicken breast, smoked streaky bacon, mayonnaise, lettuce, tomato,
coleslaw, fries 13*

Fish Finger Sandwich (GFO)

*Served on Scotch floured roll, white or malted bloomer,
haddock, mushy peas, tartare sauce, fries 11*

12" Margherita Pizza (V) 11

12" Pepperoni Pizza 12

FOOD ALLERGIES and INTOLERANCES

Our allergen information is available from our team on request and specifies allergens present by dish, and, also identifies potential allergen risks as a result of cross contamination. Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchen means we cannot guarantee any of our dishes are 100 % free of those ingredients

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PANINIS

Toasted panini, coleslaw, fries, salad garnish

Tuna Melt 10

Ham, Cheese, Tomato Relish 10

Hunter's Chicken 11

PASTRIES - CAKES - SWEETS

Croissant 3

Two Mini Danish Pastries 3

Homemade Cookie 2

Toasted Teacake 3

Cream Tea

Pot of freshly brewed tea or filter coffee 8

BEVERAGES

Cappuccino 4

Latte 4

Mocha 4.50

Espresso 3.50

Macchiato 4.10

Americano 3.50

Extra Shot 1.70

Filter Coffee 3.50

Iced Coffee 4

Hot Chocolate 4 | Luxury Hot Chocolate 5.50

Tea 3.15 | Speciality Tea 3.20

Add a homemade cookie for 1.60

Also available to takeaway

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