



SUNDAY

BRUNCH - served 10am until 11:30am

House Greek yoghurt choose between granola <i>or</i> muesli (please ask for vegan version)(GF)	£4
<i>+ add berries // banana // honey // berry compote - All £2</i>	
Smashed avocado with chili jam on toasted sourdough toast (Ve)	£7
English – sausage, bacon, fried egg, tomato, field mushroom, hash brown, baked beans & toast	£10
Vegan English - smashed avocado, tomato, vegan sausages, field mushroom, hash browns baked beans, toast (Ve)	£10
Full English - 2 sausages, 2 rashers of bacon, 2 eggs, tomato, field mushroom, hash browns, baked beans & toast	£12
Buttered crumpet with Hollandaise & poached egg with either	
Benedict - ham hock	£7
Royale - salmon	£7.50
Florentine – spinach	£6.50
Baked shakshuka, egg, feta, sumac yogurt & toasted ciabatta	£8.50
<i>+ add poached egg // grilled halloumi // smoked salmon // sausage // bacon - All £2</i>	

NIBBLES – served from midday

Balsamic onions (SD)	£3
Mixed olives (SD)	£3.50
Focaccia bread & oils (SD/G)	£4
RLB Humous, sumac yoghurt & ciabatta (SE/G/SD/M)	£5)

GRAZING BOARDS - served from midday

Vegetarian grazing board – Humous, feta stuffed red peppers, black olive tapenade, <i>toasted bread, sun-blushed tomato sauerkraut, green leaf salad (se/m/sd/mu/g/ce)</i>	£14.50
Charcuterie board – parma-ham, chorizo, salami, smoked ham, <i>sun-blushed tomato sauerkraut, toasted bread, green leaf salad (sd/g/mu/m/g/ce)</i>	£18
Baked Camembert – roasted tomato & chilli jam, cornichons, mixed pitted olives, <i>toasted bread (m/g/sd/mu)</i>	£12

ROASTS - served midday until 8pm

All served with herb roast potatoes, braised red cabbage, maple glazed roasted carrot, cauliflower cheese, Yorkshire pudding & gravy

Roast sirloin - £15
Pork loin - £13.50
Chicken supreme - £14
Celeriac nut roast (<i>without Yorkshire but with extra veg!</i>) (Ve) £11

MAINS - served from midday

Ras el Hanout roasted butternut squash burger, smashed avocado, roasted tomato & chilli jam, baby gem lettuce & fries (ce/sd/g/m)	£11.50
<i>+ add halloumi £2</i>	
6oz local burger with homemade burger sauce, lettuce, tomato, gherkins, Cajun and sun-blush tomato coleslaw, fries (g/sd/mu/m/e)	£12.50
<i>+ add bacon £1.50 // add cheese £1.50</i>	
RLB Fish 'n' Chips – battered haddock tail, hand cut chips, homemade mushy peas and tartare sauce (f/sd/e/mu)	£12

Please turn over for extras, puddings and coffee

We separate ingredients, clean down work areas & equipment however the presence of allergenic ingredients means we cannot guarantee our food or drink are free from these ingredients.

Please let our staff know if you have any allergies before you place an order. One of our management team will be happy to help should you have any questions

Allergen Key: Celery/Celeriac CE, Gluten G, Crustacean CR, Egg E, Fish F, Lupin L, Vegetarian V,
Milk M, Mustard MU, Nuts N, Peanut P, Sesame SE, Soya S, Sulphites SD, Molluscs MO



EXTRAS - All £3.50

fries // mixed leaf salad // Cajun and sun-blush tomato coleslaw // garlic ciabatta // seasonal greens

PUDDING – served from midday

Baked chocolate marshmallow brownie, mint-chocolate chip ice cream, chocolate sauce (sd/m/e) - £6

Pecan pie, Chantilly cream & candied pecans (g/sd/m/e/n) - £7

Baked blackberry cheesecake, blackberry jelly, poached blackberries, blackberry sorbet (m/n/sd/e/s) - £6

Millefeuille of whipped Roquefort cheese, puff pastry, red onion jam, toasted almonds (sd/m/n) - £7

Coconut rice pudding, mango salsa, toasted coconut and mango sorbet (sd/s/n) - £6

COFFEE

Oat milk available

Americano - £2.20

Cappuccino/Latte/Flat white - £2.50

Espresso/Double espresso - £2.10/2.60

Hot Chocolate - £2.50 - Add cream and marshmallows – 50p

Mocha - £2.70

Pot of Tea Reg/Large - £2.20/£4.00

Irish Coffee – Coffee, Irish whiskey and sugar, topped with cream - £4.80

FOOD SERVICE TIMES

Monday – Thursday

Brunch: 10am – 11.30am

Main menu: Midday - 2.30pm, 5.00pm – 8.30pm

Friday – Saturday

Brunch: 10am – 11.30am

Main menu: Midday – 9pm

Sunday

Brunch: 10am – 11.30am

Sunday menu including roasts: Midday – 8pm

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