



## **B R U N C H – served daily 10am until 11:30am**

**Smashed avocado** on sourdough toast (Ve) £5.50

add bacon/smoked salmon/poached egg (V) – extra £1.50

**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 £7

Royale - salmon £7.50

Florentine – spinach (V) £6.50

**American Style pancakes** (GF) with a choice of either

Fruit compôte & yoghurt (V) £7.00

Maple syrup & bacon £7.00

## **N I B B L E S – served from midday**

Balsamic baby onions (Ve) £3

Mixed olives (Ve) £3.50

Focaccia bread, aged balsamic & oil (Ve) £4

RLB Humous & toasted pitta bread (Ve) £5

Smoked mackerel & dill pâté, toasted pitta bread £6

Feta stuffed baby peppers £4

## **L O A D E D F R I E S – served from midday**

**VEGAN** – 5 bean chilli, vegan feta, avocado (Ve) £7

**MEAT** – sliced chorizo, bacon jam, cheddar cheese £8.50

**CHEESY** – Camembert, mature cheddar, garlic mayonnaise, crispy onions £8

## **GRAZING BOARDS - served from midday**

**BAKED CAMEMBERT** homemade fig jam, balsamic onions, mixed pitted olives, toasted bread (Please allow 15 mins) £14.50

**VEGGIE** courgette-ganoush, feta stuffed peppers, sumac roasted cherry tomatoes, RLB humous, mixed leaf salad, grilled pitta bread £13.50 (V) (can be made vegan - please ask your server)

**FISH** saffron pickled cockles, smoked salmon, smoked mackerel & dill pâté, prawn cocktail, breaded whitebait, tartare sauce, mixed leaf salad, toasted bread £18

**CHARCUTERIE** salami, sliced chorizo, Parma ham, balsamic baby onions, sumac roasted cherry tomatoes, mixed leaf salad, toasted bread £16.50

## **M A I N S - served from midday**

**Battered haddock fillet**, triple cooked chips, minted mushy peas, homemade tartare sauce (GF) £14.50

**6oz beef burger** with RLB burger sauce, shredded Baby Gem lettuce, sliced beef tomato, bacon & whiskey jam & fries £14

+ add bacon £1.50 // add cheese £1.50 // or both for £2.50

**5-bean chilli taco**, red onion, tomato, sweetcorn & coriander salsa, avocado & sour cream dressing (Ve) £12.50

**Pan roasted chicken supreme**, patatas bravas, charred broccoli, chimichurri sauce (GF) £15.50

**Roasted butternut squash burger**, grilled ciabatta bread, sliced Baby Gem lettuce, beetroot relish, roasted garlic mayonnaise, fries (Ve) £13.50

**Crispy gnocchi**, Romesco sauce, grilled Tenderstem broccoli, toasted almonds, crumbled vegan feta (Ve GF) £13

**Crab orzo pasta**, slow roasted tomato sauce, feta cheese £16

**8oz sirloin steak**, triple cooked hand cut chips, grilled field mushroom, slow roasted beef tomato, mixed leaf salad (GF) £28

+ add garlic butter £1.50

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

We can provide details of all allergens :: Celery/Celery 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

Please turn over for extras, puddings and coffee



## EXTRAS

Fries £4.50 // mixed leaf salad £3 // garlic ciabatta £4 // seasonal greens £4

## P U D D I N G – served from midday

**Chocolate nemesis**, caramelised banana, banana caramel sauce, chocolate ice-cream (GF) £7.50

**Passion fruit tart**, passion fruit sorbet & homemade passion fruit curd (V) £7

**Strawberry pannacotta**, vanilla poached strawberries, meringue crumb, strawberry ice-cream £7

**RLB “fruit salad”** – white peach gel, poached raspberries & strawberries, vegan cream, mixed fruit & nut granola, lemon sorbet (Ve GF) £7

**Local cheese board**- selection of 3 local cheeses with fig chutney, sliced apple & cheese biscuits £9.50

## C O F F E E

Americano - £2.20

Cappuccino/Latte/Flat white - £2.70

Espresso/Double espresso - £1.90/3.80

Hot Chocolate - £3.30

Mocha - £3.50

Pot of Tea Reg/Large - £2.20/£4.00 - *Oat milk available*

## F O O D S E R V I C E T I M E S

### Monday – Thursday

Brunch 10am – 11.30am

Main menu Midday – 8pm

### 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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