

Cafebar

LUNCH MENU

SEASONAL SOUP <i>(V)</i>	8
<i>Seasonal daily soup served with toasted fluffy brioche or organic sourdough</i>	
CHICKEN MASALA SALAD <i>(Gf)</i>	14
<i>Masala marinated chicken breast, cos lettuce, mango yoghurt dressing, cucumber, cherry tomatoes, lime pickle mayo & toasted seeds</i>	
BEEF SHORT RIB BOURGUIGNON <i>(Gf)</i>	18.5
<i>Braised beef short rib bourguignon with baby carrots, mushrooms, pearl onions and celeriac purée</i>	
CHICKEN SATAY SALAD <i>(Df) (Gf) (N) (S) (VeO)</i>	14.5
<i>Asian rainbow salad with marinated chicken breast, fresh herbs, satay sauce, toasted peanuts & lime soy dressing</i>	
<i>Make vegan with Tofu Skewers</i>	
MEDITERRANEAN VEGETABLE & FETA TART <i>(VeO) (Df)</i>	11
<i>Slow roasted medley of courgettes, aubergine and tomatoes, feta, oregano salsa and baby leaf salad</i>	
<i>Make vegan with vegan feta</i>	
THE ELEPHANT BURGER <i>(S)</i>	16
<i>Two locally sourced beef patties, Emmental, sliced onion and tangy mustard mayo in a seeded brioche bun served with skinny fries, slaw & baby leaf salad</i>	
BUFFALO MOZZARELLA FREGOLA <i>(V)</i>	13.5
<i>Breaded buffalo mozzarella, burst cherry tomato and roasted vegetable fregola with basil pesto</i>	
360° BEER COD & CHIPS <i>(Df)</i>	16
<i>Locally sourced cod fillet battered in our favourite 360° ale and served with skinny fries, crushed minty peas, homemade tartare sauce & fresh lemon</i>	

Gf = Gluten Free / Df = Dairy Free / V = Vegetarian / Ve = Vegan / N = Contains Nuts / S = Contains Sesame

Please always inform our staff of any allergies before placing your orders, as not all ingredients can be listed.

All dishes may contain nut traces & we cannot guarantee the total absence of allergens in our dishes.

All of our food is prepared to order in a kitchen where nuts, cereals containing gluten and other allergens are prepared.