



LUNCH MENU

SOUP OF THE DAY *(Ve)* 8
Seasonal daily soup served with organic sourdough

SEASONAL BUDDHA BOWL *(GfO) (DfO)* 14
Your choice of roast Chicken or fried Halloumi, with autumn squash, pink hummus, harvest grains, seasonal vegetables, pickles, herby yoghurt & hand-rolled flatbread
gluten, sesame, milk, soya

THE ELEPHANT BURGER 16
Locally-sourced beef patty, emmental cheese, bacon jam, dill mayo and skinny fries
milk, gluten, egg, sulphites

CHICKEN CAESAR SALAD *(GfO)* 14
Roast Chicken, little gem lettuce, fresh herbs, anchovies, crispy bacon & garlic breadcrumbs
milk, gluten, egg, fish

HONEY ROAST HAM, EGG & CHIPS *(Df)* 15
Honey roast ham, fried egg, maple mustard sauce & chunky chips
mustard, egg

ROSEMARY SEA SALT CHIPS *(V) (Df)* 5
Served with homemade aioli
egg

Sourdough Toasties 9

HONEY ROAST HAM & GOUDA
Organic sourdough toastie with honey roasted ham, gouda, wholegrain mustard mayonnaise, served with sea salt crisps
mustard, milk, egg, gluten

AUBERGINE PARMIGIANA *(V) (VeO)*
Organic sourdough roasted aubergine, tomato and parmesan served with sea salt crisps
milk, gluten

TUNA MELT
Organic sourdough toastie with tuna, spring onion and melted cheese served with sea salt crisps
egg, milk, gluten, fish

**Gluten free, dairy free & vegan options available*

*GfO = Gluten Free option Available / DfO = Dairy Free option Available
V = Vegetarian / Ve = Vegan / N = Contains Nuts / S = Contains Sesame*