



# light LUNCH

## tempting STARTERS

**BBQ pulled pork bon bons**, pickled fennel & apple slaw, honey mustard dressing

**Homemade seasonal soup of the day**, warm bread (V, VG\*, NGI\*)

**Sesame vegetable spring roll**, cold noodle & cucumber salad, ginger & soy dressing (VG)

**Rich duck liver parfait**, toasted brioche crisps, caramelised red onion chutney, sweet roasted figs (NGI\*)

**Creamy garlic mushrooms**, fresh tarragon cream, roasted chestnuts, crusty sourdough loaf (V, VG\*, NGI\*)

**Korean BBQ chicken tenders**, panko coated chicken tenders, Korean BBQ sauce, crispy spring onions, sweet ginger strips

## smaller MAINS

**Traditional horiatiki salata** with tomatoes, cucumber, onion, green pepper, lemon feta cheese, olives, olive oil & white wine vinegar dressing (V, NGI)

**Half grilled chicken club sandwich** with grilled chicken breast, smoked bacon, gem lettuce, sliced tomato, smoked mayonnaise, triple cooked chips (NGI\*)

**Half grilled steak & onion sandwich** with grilled steak  
BBQ sautéed onions, crisp lettuce, horseradish mayonnaise, triple cooked chips (NGI\*)

### Mini beer battered fish & chips

triple cooked chips, homemade tartare sauce, pea purée (NGI\*)

**Vegan 'meatloaf'** blend of soy & paprika vegetables bound with chickpeas, with garlic roasted new potatoes, sautéed vegetables, smoky vegan gravy (VG)

**Honey & garlic roasted pork belly** topped with sugared toffee apple, cavolo nero herb roasted new potatoes, tangy cranberry & red wine sauce

**LIGHTER LUNCH --- PACKED WITH FLAVOUR --- COMPLETELY DELICIOUS**

One course £11 // Two course £16



Available Monday to Saturday, 12pm - 4.30pm

V - vegetarian VG - vegan VG\* - dish can be adapted to contain vegan ingredients NGI - non gluten ingredients NGI\* - dish can be adapted to contain NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination. We advise you to speak to a member of staff if you have any food allergies or intolerances or view our full allergens policy at [www.moddershalloaks.com/allergen-information/](http://www.moddershalloaks.com/allergen-information/)