

£14.99 Fixed Price Brunch Menu

Last orders by 2pm. Items on this Page only

Wait times might exceed 30 minutes if we are busy as we generally cook fresh to order.
No discounts will be offered

JOSEPHINE'S FULL ENGLISH BREAKFAST *(gf*, v*, h*)*

Sausage, Bacon, Beans, Mushrooms, Tomato, Omelette, 2 x Hash Browns, Bubble & Squeak, 1 x slice of toast

Allergens: wheat, milk, onion, egg, sulphites, soya. (veg sausages have mustard, wheat & milk)

OMELETTINES *(v)*

3 mini omelettes. One each of

Cheese & Onion, Cheese & Tomato, Pepper & Mushroom

Allergens: egg, wheat, milk, onion

AVOCADO & POACHED EGGS *(v)*

Muffin, smashed avocado, poached eggs, salad garnish

Allergens: egg, wheat, milk

AVOCADO, SALMON & EGG (+£2)

Muffin, smashed avocado, poached eggs, Scottish smoked salmon, salad garnish

Allergens: egg, wheat, milk, fish

FRENCH TOAST

Bacon, Omelette, Maple Syrup

Allergens: egg, wheat, milk

BENEDICTS

Muffin, Egg, Hollandaise as the base, with a fire roasted red pepper. Choose from

Traditional Benedict (+£2)

Spinach, Bacon

Allergens: milk, onion, egg, wheat

Royale (+£2) *(h)*

Spinach, Smoked Scottish Salmon

Allergens: fish, milk, onion, egg, wheat

Florentine *(v)* Spinach

Allergens: milk, onion, egg, wheat

Two Courses For £19.99

Items on this Page only.

Available **Monday – Friday** 11.30am to 3.30pm, All Day **Sundays**. Not available Saturdays

Mains

★ASK FOR DETAILS★

TODAY'S SPECIAL

Ask your server for details of any specials today

BANGERS & MUSTARD MASH *(gf*,v*)*

Cumberland sausages on a bed of wholegrain mustard infused mash, onion gravy and peas

Allergens: milk, mustard, soya, onion (Veg sausages not GF)

CREAMY CHICKEN, CAULIFLOWER & SPINACH CURRY (mild) *(gf)*

With Basmati rice

Allergens: mustard, onion, coconut

MINI PLOUGHMAN'S LUNCHBOX

Bread, cheese, pickle, butter, quail egg, pickled onion & sausage roll served with leaf garnish

Allergens: wheat, milk, soya, egg, onion

CHILLI CON CARNE *(v)*

Served with rice & nachos

Allergens: wheat, soya, onion

Desserts

(includes Tea or Coffee)

Please note that no swaps are allowed

ECCLES CAKE *(v)*

with your choice of coffee (or tea)

Allergens: wheat, milk

TRILLIONAIRES SLICE

(v,gf)

Caramel crumb, toffee & chocolate ganache

Allergens: milk

CARROT CAKE SLICE

(v)

with your choice of coffee (or tea)

Allergens: wheat, milk, nuts, soya

SIDES

Seasoned wedges£4.50

Garlic ciabatta£4.00

Cheesy garlic ciabatta£5.00

Dauphinoise potatoes £5.00

Side salad £4.00

Slice of Bread & Butter £2.50

Available daily from open until 4pm
Allergens are shown in brackets

Open Ciabattas

all served with a seasonal garnish but why not add seasoned wedges for just £3.50. Choose from:

CREAMY PARMESAN MUSHROOMS

£14.99

spinach & red peppers, cream, Parmesan, onions,
garlic, tomatoes (*wheat, onion, milk*)

CHICKEN FLORENTINE

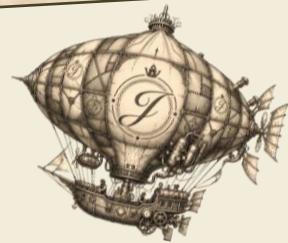
£15.99

tomato relish, chicken, spinach, tomatoes, cheese,
mushroom, spring onion (*wheat, onion, mustard, milk*)



Fully Loaded Jacket Potatoes

*Potato, cheese & butter mixed, refilled and then topped.
Finished with a shredded carrot & courgette ball.*



Choose from:

SALMON & PRAWN (*gf*)

£16.99

(cold topping)

A layer of smoked salmon, prawns in Marie
Rose. Served with sour cream. (*fish, shellfish,
milk, mustard*)

PERSIAN SPINACH (*v, gf*)

£14.99

(warm topping)

Creamed spinach, red peppers, crispy
onions, balsamic, sweetie drop peppers
(*milk, onion, sulphites*)

HONEY CHILLI CHICKEN

£15.99

(warm topping)

Mixed salad beans, sliced roast chicken,
sour cream, crispy onions (*milk, onion, wheat*)

Salads

All salads have a base of seasonal leaves

CHICKEN CAESAR (*gf**)

£18.99

Warm roast chicken in a rich caesar
sauce, croutons. (*Allergens: eggs, milk,
onion*)

MEDITERRANEAN

SALAD (*v, gf*)

£17.99

Warm falafel, mixed beans, cheese &
crispy onions, crushed pistachios
served with a garlic aioli dip
(*wheat, eggs, nuts, onion, milk, onion, mustard*)

QUAIL EGGS

& SALMON SALAD

£22.99

Smoked Salmon and pink quail eggs
tossed in a leafy salad. Served with a
lemon mayo dip. (*egg, mustard, fish*)

SIDES

Seasoned wedges£4.50

Garlic ciabatta£4.00

Cheesy garlic ciabatta£5.00

Dauphinoise potatoes£5.00

Side salad£4.00

Slice of Bread & Butter£2.50



CHICKEN

MOROCCAN CHICKEN TAGINE (gf*) £21.99

Onions, peppers, aubergine, courgettes, sweet potato, potato and apricots make a fruity spicy sauce. Served with couscous
(onion, sulphites, celery, soya, wheat)

CREAMY TUSCAN CHICKEN (h,gf) £20.99

Crushed garlic roast herbed potatoes, seasonal vegetables (milk, onion)

FILLED YORKSHIRE PUDDING (h, v*) £22.99

Roast chicken, mash & roasties, seasonal vegetables, large Yorkshire pudding, stuffing, gravy jus. (milk, onion, wheat, egg, celery, soya)
+ add a sausage (pork, chicken (h) or veggie) for £3.50



FISH

GOURMET FISH FINGER BRIOCHE £16.99

Chunky cod fingers, minted peas, tartare sauce in a Brioche Baguette with leaf garnish. (wheat, fish, egg, mustard, onion, celery)
+ seasoned wedges £3.50

FILLET OF SALMON RISOTTO (gf*) £22.99

Prime fillet of Salmon in a paprika marinade on a bed of creamy pea & lemon risotto garnished with crispy onions.
Can be gluten free without crispy onions. (fish, onion, milk, celery, wheat)

HANDMADE FILLED FISHCAKE £22.99

Salmon, prawns, cod & mash with a cheesy middle on garlic buttered spinach. With Dauphinoise potatoes, seasonal vegetables & parsley sauce. (onion, milk, fish, shellfish, wheat, egg)

MEDITERRANEAN SEA BASS FILLET (gf) £21.99

Oven baked with skin on served on a bed of garlic mash and our signature mediterranean olive & tomato sauce, roasted courgette and a pea puree garnish (fish, onion, milk)

VEGETARIAN



MOROCCAN VEGETABLE TAGINE (v, gf*, ve) £19.99

*** STATE VEGETARIAN TO AVOID CONFUSION WITH CHICKEN TAGINE ***

Onions, peppers, aubergine, courgettes, sweet potato, potato and apricots make a fruity spicy sauce. Served with couscous (GF: plain rice) (onion, sulphites, celery, soya, wheat)

WOODLAND MUSHROOM & ALE PIE (v, ve) £19.99

Wild mushrooms slow cooked in stout in a vegan pastry (celery, gluten, soya, sulphites)

CHEESE & ONION QUICHE (v) £19.99

Handmade Artisan quiche served warm with Dauphinoise potatoes on warmed spinach and roasted red peppers. (milk, onion, egg, wheat, mustard, celery, soya, sulphites)

MEAT



BEEF IN RED WINE COBBLER £26.99

Homemade slow cooked beef in a rich red wine jus gravy, leeks, onions, potatoes, carrots, celery & mushrooms topped with Cheese & Rosemary scone cobbles. Served with seasonal vegetables. (wheat, onion, celery, barley, milk)

LASAGNE AL FORNO £21.99

Oven baked 100% beef (no pork) lasagne in a rich ragu sauce. With a salad garnish. (wheat, onion, milk, eggs, celery, garlic)
+ cheesy garlic ciabatta for £5.00 + seasoned wedges for £4.50 + seasonal side salad for £4.00

THATCHER'S PIE £21.99

Homemade Cottage Pie slow cooked with beef mince, gravy and topped with roast potatoes instead of mash.
Served with seasonal veg. (wheat, onion, celery, soya, barley)

PEPPERED STEAK AND ALE PIE £23.99

Prime cuts of hand seared peppered steak, butter puff pastry case, buttery mash.
Served with seasonal vegetables & gravy jus. (onion, celery, wheat, eggs, milk, sulphites, soya)

WILD BOAR RAGU LINGUINE £23.99

Wild boar & beef mince slowly cooked in Italian plum & sieved tomatoes, red wine and Italian herbs.
With shaved Parmesan & Truffle Balsamic glaze. (wheat, onion, milk, celery)
+ cheesy garlic ciabatta for £3.50

DESSERTS

AVAILABLE ALL DAY

Mini Sweet Selection £9.99

(Subject to availability)

Chefs' choice, subject to stock availability. A selection of 4 patisserie items decorated with fruit and chocolate.

Allergens: varies – inform server when you order so we can check availability of stock.

Cheesecake £6.99

Biscuit base, ask for today's flavours. Decorated with fruit and sauce.

Allergens: varies – inform server when you order so we can check availability of stock.

Syrup Sponge & Custard (gf) £6.99

Contains eggs, may contain milk & nuts

Goey Warm Brownie & Vanilla Ice Cream £7.99

Homemade Chocolate Brownie served warm with Madagascan vanilla pod ice cream

Contains soya, milk, eggs, wheat

Apple & Fruit Crumble & Custard £7.99

Apple and fruit (seasonal variability of fruit)

Allergens: wheat, milk

Salted Pistachio Semifreddo (gf) £7.99

Pistachio crumb base. Topped with crushed pistachio & white chocolate curls. Pistachio sauce

Allergens: milk nuts, soya, egg



Brandy Bubble Ritz £9.99

Cherry Brandy soaked cake, ice cream topped with prosecco infused cherries. Contains 15ml cherry brandy.

Allergens: wheat, milk, eggs

Deluxe Sherry Trifle Sundae £9.99

Sherry infused cake, fresh fruit, strawberry jelly, custard, cream. Contains 15ml sherry.

Allergens: wheat, milk, eggs

Sticky Toffee Pudding & Custard £7.99

Contains wheat, milk, eggs

Eton Mess Sundae £8.99

Strawberries & cream ice cream, meringue, strawberry sauce, whipped cream, raspberries, Strawberries

Contains milk, egg white

Ice Cream (gf) £3/£4/£5

(1/2/3 scoops) Choose from Madagascan Vanilla or Strawberries & cream

Contains milk

New Warm French Toast £8.99

Brioche toast, ice cream, nutella

Contains milk

Cream Tea

Scone, Jam, Clotted Cream, Patisserie Treat

Any tea or coffee plus 1 refill

	Price outside	Quiet Hours
	Quiet hours	Price
Cream Tea	£14	£7
Prosecco Cream Tea	£21	£10.50



Cheesy Tea

Scone, Butter, Relish, Patisserie Treat

Any tea or coffee plus 1 refill

	Price outside	Quiet Hours
	Quiet hours	Price
Cream Tea	£15	£7.50
Prosecco Cream Tea	£22	£11

Pre/Post Theatre:

10% off your ENTIRE BILL

Show your Theatre, Playhouse, Concert or Cinema ticket and receive 10% off the ENTIRE bill, including drinks. **Not valid with Afternoon Tea or Quiet Hour offers.**

Tips:

Please consider a tip to our staff for going above and beyond. 100% of tips & gratuities go to the staff.

Large Groups:

There is a compulsory service charge of 15% added to all tables of 5 or more.

QUIET HOUR OFFERS

Available Monday to Friday between 3pm and 4pm. Cream Tea will always be on offer at 50% off. Other offers subject to availability and change daily. **Not usable in conjunction with Theatre Discount or any other offer.**