

# DINER LUNCH



## STARTERS

- Soup of the Day** (CGF) **£6.50**  
Served with House Baked Wheaten Bread
- Garlic & Thyme Buttermilk Chicken Goujons** **£8.00**  
Served with House Salad and Garlic & Basil Aioli
- Breaded Brie** (CGF) **£8.00**  
Served with In House Salad & Red Onion Jam
- Mushroom Bon Bons** (CGF) **£8.00**  
Served with arugula lemon vinaigrette salad, confit garlic & Jalapeno aioli
- Pork Belly** (GF) **£8.50**  
Slow Braised in an aromatic Honey & Ginger Soy sauce served with Asian slaw
- Shrimp Popcorn** (CGF) **£9.00**  
Beer battered Shrimp fritter served with Japanese Kanikama salad & Sriracha Mayo
- Pan Seared Scallops** (GF) **£10.00**  
Seared Scallops with Pea & Mint Puree & Burnt Garlic Butter Sauce, shrimp crackers

## FLATBREADS

- Garlic Flat Bread** (V) **£6.50**  
Garlic Butter & Mozzarella
- Pepperoni** **£7.50**  
Tomato Pizza sauce, Mozzarella cheese and Pepperoni
- Vegan** (VG) **£7.50**  
Vegan Cheese, Roasted Peppers and Avocado

## MAIN COURSES

- Pickled Beet & Goat Cheese Salad** **Add Chicken £2.50** **£13.00**  
Earthy Sweetness of fresh Beetroot combined with creamy Goat's Cheese, Red wine Poached Pears, Orange Segments, Mixed Salad leaf with a Honey mustard dressing (GF) (NF)
- Korean Beef Salad** (GF) (N) **£15.00**  
Chargrilled Rump Steak, Pickled Cucumber, Assorted salad leaves, Cherry Tomatoes, Roasted nuts & Sesame seeds dressed with in house Korean BBQ dressing
- Chicken Caesar Salad** (CGF) **£16.00**  
Grilled Chicken Breast, Crispy Croutons, Bacon on Baby Gem leaves tossed in Caesar Dressing
- Mediterranean Courgette Boats** (V) (CGF) **£15.00**  
Mediterranean Vegetables Roasted in a Tomato Sauce with Crumbled Feta cheese, Fresh mint leaf & cherry tomato served with Sourdough Garlic Bread
- Penne Alfredo Pasta** **£16.00**  
Classic Italian Creamy Pasta with Chicken & Mushroom, Sprinkle with Parmesan & Sourdough Garlic Bread
- Chicken Tikka Masala** (GF) (N) (D) **£16.00**  
An Indian curry consisting of roasted & marinated boneless chicken chunks in a creamy, tomato spiced masala sauce served with Naan Bread

## Sides

Chips	£4.25
Skinny Fries	£4.25
Mash	£4.25
Champ	£4.75
Garlic Potatoes	£4.75
Chilli Fries	£4.75
Onion Rings	£4.25
Shoestring Onions	£4.25
Sautéed Onions or Mushrooms	£4.25
Seasonal Veg	£4.25
House Salad	£3.75
Coleslaw	£1.50

## Sauces - £3.25

(GF)

Brandy & Pepper  
Red Wine & Rosemary  
Gravy

## ALLERGENS AND INTOLERANCES

(CBF) Can be Gluten Free  
on request

(GF) Gluten Free

(V) Vegetarian

(VG) Vegan

(N) Contains Nuts

(D) Contains Dairy

(NF) Nuts Free

We use nuts in our  
kitchen and all 12  
allergens throughout  
the preparation of our  
menu items, please  
ask for our full allergen  
listing.

## Thai Curry with Jasmine Rice (GF)

Red Thai Curry cooked in coconut milk with meats  
and vegetables. Moderately spiced and  
Served with Jasmine Rice

Vegetarian **£15.00**

Chicken **£16.50**

Beef **£16.50**

Seafood **£17.00**

## Asian Fried Rice (GF)

Stir Fried Rice with Egg & Vegetables seasoned  
with salt & white pepper, Chilli sauce & Dark Soy sauce.  
Served with a Szechwan Pepper Sauce

Vegetarian **£15.50**

Chicken **£17.00**

Beef **£17.00**

Seafood **£17.50**

## Hakka Noodle

Indo-Chinese cuisine Noodles stir-fried with  
mixed vegetables, soy sauce, and vinegar in a wok.

Vegetarian **£15.50**

Chicken **£17.00**

Beef **£17.00**

## Chef's Roast of The Day (CGF)

Served with Seasonal Vegetables, Mash Potatoes & Gravy

**£16.50**

## Chicken Haystack (CGF)

Grilled Chicken on a bed of Champ, topped with Pepper Sauce  
& Shoestring Onions

**£16.00**

## Chicken Ballotine (D)

Chicken fillet Stuffed with a Chicken Herb Mousse, Finished with  
Mediterranean Caponata and Bushmills Mushroom Cream Sauce

**£17.00**

## Beer Battered Fish & Chips (CGF)

Served with Crushed Peas, Tartar Sauce and Char-grilled Lemon

**£17.00**

## Fillet of Salmon (GF)

Pan Fried Portico Pride Salmon Supremes on a bed of Sautéed Brussels  
Sprouts and Cherry tomatoes with Lemon & Dill Sauce with Char-grilled  
Lemon & Served with mash & seasonal vegetables

**£18.00**

## BERTHA'S OVEN

Bertha's oven is flamed fired over smoke Charcoal to give a super intense  
flavour to these dishes

## Bertha's Chargrilled Burger (CGF)

6oz Beef Burger, dressed with Lettuce, Red Onion, Tomato, Bacon, Cheese,  
Shoestring Onions and topped with Burger Mayo Sauce, Coleslaw and  
Choice of Side

**£16.00**

## Breaded Chicken Fillet Burger (CGF)

Dressed with Lettuce, Red Onion, Tomato and finished with Peppered Mayo,  
Coleslaw and Choice of Side

**£16.00**

## Berthas's Steak Sandwich (Cooked to your choice) **£21.00**

Rump Steak chargrilled in a crisp Ciabatta, Saute Onion & Mushroom with a  
Choice of Side and Pepper Sauce

## STEAKS (Cooked to your choice)

Barreta Steaks are served with Onion Rings, Roasted Cherry Tomato &  
Sugarsnap Peas and Choice of Side

**8oz Fillet**

**£30.00**

**10oz Sirloin**

**£26.00**