



Daily Menu
Served from 11.30am daily

LIGHT BITES

Soup of the day with freshly baked roll & butter (v)	6.00
Classic fish soup with rouille, gruyere & croûtes	7.50
Hummus of the week – please see the boards for this weeks flavour (v)	5.25
Spinach, feta & pine nut filo triangles with apple and hazelnut salad & tzatziki	8.50
Toasted cheddar cheese rarebit with seasonal chutney (v)	9.00
Smoked salmon, dill & lemon cream cheese sandwich with a watercress & pickled cucumber garnish	9.50
Creamy garlic mushrooms on toasted baguette topped with rocket & herb oil (v)	9.00

SALADS

Vegan Greek Salad (ve)	9.50
Smoked mackerel, beetroot & broccoli salad	9.50

MAINS

Twice baked goats cheese soufflé with apple & hazelnut salad & crusty bread (v)	10.00
Beer battered Haddock & chips, minted mushy peas & tartare sauce	13.00
Lishmans Beef burger with cheese rarebit & red onion jam served in a brioche bun with fries, remoulade & onion rings	13.50
Fish pie with a mash potato & cheese crust, served with seasonal vegetables	13.50
Char-grilled Chicken with Lishmans bacon, lettuce & tomato served with fries & a choice of ketchup or Mayonnaise	12.50
Croque Monsieur – Béchamel sauce, Serrano ham, wholegrain mustard & Gruyère cheese, served with fries & salad garnish	12.00

SIDES

French fries	4.00
Chunky Chips	4.25
Seasonal salad & dressing	3.75
Homemade onion rings	4.00

Allergen Advice:- Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. We only state allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. (v) denotes meal suitable for a vegetarian. Vegan diets can be catered for please ask for further information. Should you have any concerns, please speak to a member of our team who will provide full allergen information.