

THE BONNY COMET

July Lunch Menu. 12pm till 4pm, Wednesday to Saturday

For the table.

Oysters. 3 each, 3 for 8, 6 for 15

Lemon, mignonette or bloody Mary dressing (GF)

Marinated Olives (VG/GF) 4

Triple cooked chips (VG/GF) 4

Cider battered onion rings (VG/GF) 4

Parmesan & truffle fries (GF) 5

Bar Bites. 3 for £18.

Lamb Scotch egg, lime aioli 7

Honey pork belly bites, cider sauce (GF) 7

Goats cheese croquettes, pea puree (V) 6.50

King prawns, chilli & lime dipping sauce (GF) 7

Battered cod cheeks, tartare sauce (GF) 7

Bread sticks, parsley pesto (VG) 6

Sandwiches & Salads

Steak Hoagie, Sirloin steak, wild mushrooms, peppers, crispy red onions, mature cheddar, ciabatta (GFA) 11.50

Fish finger sandwich, minted peas, tartare sauce, sourdough (GFA) 11.50

Chicken breast, parma ham, mozzarella, tomato, broad beans, salad leaves (GF) 16

Sirloin Steak, blue cheese, chilli & garlic tenderstem broccoli, salad leaves, toasted nuts, blue cheese dressing (GF) 20

Set Menu. 2 courses for £20. 3 courses for £24.

12pm till 9pm, Wednesday & Thursday. 12pm till 4pm, Friday.

Smalls

Soup of the season, sourdough (VG/GFA) 7.50

Mozzarella bruschetta, broad beans, peas, radish, chilli, lime & black pepper dressing (VG) 7.50

Ham hock & terrine, pickled shallots & veg, berries, sourdough (GFA) 9.50

Mains

Chicken & chorizo, parmesan chilli cream, rigatoni 16

Comet burger, pancetta, smoked cheese, blueberry & chilli jam, fries, cider battered onion rings (GFA) 16.50

Pan fried fish of the day, triple cooked chips, minted peas, cider & tarragon scraps, tartare sauce (GF) 18

Beetroot risotto, crispy sweet potato, feta cheese & micro herbs (VGA) 17

Desserts

Lisa's homemade sticky toffee pudding, butterscotch sauce, salted caramelice cream (VGA) 7.50

Dark chocolate mousse, macerated strawberries, toasted nuts & shortbread (V) 7.50

Chocloate Sundae (V) 7.50

Selction of ice creams or sorbets 3 scoops (VGA) 5