

WINTER LUNCH MENU

Wednesday- Saturday 12-4.30pm

NIBBLES

Homemade Focaccia Bread, balsamic oil ve 4.00

Marinated Mixed Olives ve gf 4.00

SMALL PLATES

Soup of the Day, crusty bread gf* ve 5.75

Moroccan Cauliflower Bites, spiced mayo, chilli, spring onions ve 6.50

Warm Tomato & Basil Bruschetta, mixed lettuce, balsamic glaze gf* v 6.75

Garlic King Prawns, crusty bread, chilli in garlic butter gf* 7.25

Ham Hock Terrine, capers, fig chutney, gem lettuce, crusty bread gf* 6.95

SALADS

Grilled Halloumi, gem lettuce, roasted vegetables, sriracha dressing v gf 10.50

Oriental Beef, carrots, mouli, radish, coriander, crispy gem lettuce, oriental sauce 11.50

Caesar Salad, crispy gem lettuce, tailors made caesar sauce, garlic croutons, parmesan shavings v gf* ve 8.00

Add Chicken + 3.25

SANDWICHES

Upgrade to fries for 1.75 | Truffle fries 2.50

Open Sandwich, crusty sliced bread, avocado, smoked salmon, spring onions, pink pickled onions gf* 8.00

Tailors Club Sandwich, chicken breast, bacon, gem lettuce, tomato, mustard mayo, bloomer gf* 8.95

Tailors Fish Buttie, beer battered cod goujons, pea shoot salad, tartare sauce, brioche gf* 8.50

Steak Sandwich, mustard mayo, melted cheese, tomato, gem lettuce, baguette gf* 9.50

MAINS

Fish and Chips, Tailors ale-battered haddock, minty mushy peas, tartare sauce, chips 13.95

Steak & Ale Pie, buttered mash, carrots & thyme gravy 13.50

Vegetable Curry, chickpeas, peppers, sweet potato, peas, coriander rice, garlic naan ve gf* 14.25

Tailors Burger, smoked bacon, cheese, lettuce, tomato, gherkin, red onion, burger sauce, skin on fries gf* 14.00

Halloumi Burger, charcoal bun, red pepper, pesto, lettuce, tomato, gherkin, red onion, skin on fries v gf* 13.50

Tailors Vegan Burger, beetroot, vegan cheddar, lettuce, tomato, gherkin, red onion, sundried tomato relish, fries v ve gf* 13.50

8oz Flat Iron Steak, peppercorn sauce, hand cut chips, mushroom, tomato gf 23.00

8oz Fillet steak, 28 day dry aged, peppercorn sauce, hand cut chips, mushroom, tomato gf 27.00

8oz Ribeye steak, 28 day dry aged, peppercorn sauce, hand cut chips, mushroom, tomato gf 25.00

SIDES

Hand Cut Chips ve gf* 3.50

Skin on Fries ve gf* 3.50

Creamy Mash v gf 3.50

House Salad ve gf 3.50

Sweet Potato Fries ve gf* 4.00

Truffle & Parmesan Fries v gf* 4.50

Cajun & Cheddar Fries v gf* 4.50

Stem Broccoli & hazelnut shavings ve gf 4.50