

## LUNCH MENU

### RLE

#### Small plates

Let's begin

Sweet corn ribs, butter, lime (V,Gf) 7

Pork belly bites 9.5

Pear, candied walnut & blue cheese salad (V,Gf) 9

Haddock goujons, tartare 9

Truffle & parmesan fries (V) 7

Beef shin & cheddar, croquettes, shallot and tarragon mayo 9.5

Camembert wedges, cranberry sauce (V) 8.5

Mushroom stroganoff, served in a toasted ciabatta (V) 10

Melted St Marcellin cheese, toasted sourdough, red onion marmalade (V,GFA) 10

Chicken satay skewers (Gf) 9

#### Schnitzels

Freshly made everyday, chicken coated in breadcrumbs and deep fried, served with sweet chilli sauce, pesto mayonnaise, fresh green salad & fries.

The RLE Schnitzel "Big Boy" or "half as big" - 28/17

Parma ham, herbs & Cornish brie

The RLE Schnitviev - 19

Feta, mushrooms, chorizo & spinach

The RLE Schnitzerella (20 minutes)- 19

Mozzarella, basil, sun-dried tomatoes & parma ham

Angie's Ale Battered Fish of the Day 17

Chips, peas & tartare

The Landlords' Burger (GFA) 18

2 beef burgers, crispy bacon, 3 melted cheeses, lettuce, tomato, gherkin, chipotle mayo, coleslaw, fries

Vegan Burger (VG, GFA) 17

Mixed bean & sweetcorn patty, guacamole lettuce, tomato, gherkin, fries & sweet chilli

Steak & Venison Pie 21

Buttery new potatoes, peas

#### Puds

Cookie dough, vanilla ice cream 9

Sticky toffee pudding, cream 9

Toffee & honeycomb cheesecake, cream - 8

Salted caramel, chocolate, vanilla, white chocolate & cherry 3 per scoop

Raspberry or lemon sorbet 3 per scoop