

LUNCH MENU

SERVED 12 - 3PM MONDAY - SATURDAY 12 - 3:30PM

STARTERS

- Artisan Sourdough Bread 4.50
with homemade whipped jersey butter
- Burrata & Homegrown 8.95
Heritage Tomato [Ve]
with green onion, sourdough, toasted pistachio & red pesto
- Traditional Smoked Salmon 9.50
& Beetroot Gravlax
with homemade pickled heritage vegetables, egg, chive crème fraiche, baby herb salad, & toasted rye bread
- Fresh Soup of the Day 6.95
with sourdough & homemade whipped jersey butter
- Nduja on Sourdough 7.95
with baby mint coriander & pickled vegetable salad, & black garlic aioli

MAINS

- Tagliatelle 13.50
slow cooked shin of beef in a red wine & sundried tomato ragu, shiitake mushrooms, truffle, pecorino
- Linguini 13.50
with tiger prawns, fresh clams, chilli, garlic, & white wine (available Tues - Sat)
- Smallford Homemade 13.50
Lasagna
with garlic sourdough & baby leaf salad
- Super Green Risotto [Ve] 11.50
with black garlic, peas, green beans, kale, spinach, green onion, toasted hazelnut, & pumpkin seeds

- Buttermilk Marinated 13.00
Chicken Schnitzel
Tonkatsu style sauce, sriracha slaw with garlic & rosemary fries
- Freshly Baked Quiche 14.00
with a choice of 2 deli salads

DELI STYLE SALADS (CHOICE OF 3) 12.00

- Raw 'Pad Thai' Salad [Ve] [GF]
with Heritage carrots, beetroot, red cabbage, spring onion, mint, coriander, toasted cashew nuts, palm sugar soya, & ginger dressing
- Classic Caesar Salad
with crispy pancetta, parmesan, egg, & seeded croutes

- Grilled Aubergine & Feta Salad [GF]
with pomegranate, toasted sunflower seeds, coriander, & a tomato dressing

- Kale, Apple & Walnut Salad [GF]
with a sweet mustard vinaigrette & spirulina crusted pumpkin seeds

- Homemade Kimchi, Miso Broccoli & Edamame Bean Salad [GF]
with hispi cabbage, spring onion and yuzu & chia seed dressing

ADD

- Grilled Marinated Flat 4.00
Iron Chicken
- Lemon & Chilli 4.50
Marinated Salmon

BURGERS

served with garlic & rosemary fries or upgrade to truffle & pecorino fries (+£1.50)

- Beef Burger with Smoked 13.50
Applewood [GF]
House pickles, smoked chilli ketchup, tomato, onion & roasted garlic mayonnaise

- Southern Fried Crispy 13.00
Buttermilk Marinated
Chicken Burger
chipotle mayonnaise & homemade coleslaw

- Smallford 'Fillet-o-fish' 13.00
Homemade battered cod, vegetable tartare sauce, & gem lettuce

- Smallford Veggie Burger [GF] 11.50
with avocado, lettuce, & chipotle salsa

SIDES

- Mixed Baby Leaf Salad 4.50
Truffle & Pecorino Fries 5.50

FROM OUR DELI

- Charcuterie Board for 2 22.50
A selection of artisan cheeses & Cobble Lane British cured meats, served with homemade pickled onions, mixed olives & homemade focaccia

SOURDOUGH ROLLS

served with garlic & rosemary fries or upgrade to truffle & pecorino fries (+£1.50)

- Chicago Style Hot Roast 12.50
Beef & Pastrami Sandwich
with giardiniera & American mustard mayonnaise

- Slow Roast Pork & Crackling 11.50
smoked applewood cheddar & homemade piccalilli

- Smoked Salmon 10.50
& cream cheese, chives
with pickled cucumbers

- Charcoal Cheddar 9.50
with homegrown tomato & homemade piccalilli

All sandwiches available GF if requested

Please see our full menu for homemade dishes & our blackboard for any 'Specials of the Day'

Please make our team aware of any allergies. Please note, food may contain traces of nuts as there are nuts in our kitchen.

Join our Wi-Fi: SFS Guest
Password: coffeecup

[GF] - Gluten Free | [Ve] - Vegan