

LUNCH

MENU



LIGHT BITES

SAWYERS FISH & CHIPS **£18.00**

Mushy peas, chunky tartare sauce and seasoned fries (F,W,SD)

BAGUETTES AND WRAPS

Served on your choice of demi-baguette (W) or in a wrap (W) with coleslaw and corn tortilla chips

BBQ CHICKEN & LETTUCE (W) **£8.50**

FISH FINGERS, LETTUCE

& TARTARE SAUCE (F,SD,W) **£7.50**

LOADED FRIES

TOPPED WITH BEEF CHILLI, CHEESE & JALAPENOS (D) **£7.50**

TOPPED WITH PULLED PORK & CHEESE (D) **£7.50**

TOPPED WITH CHEESE (V,D) **OR DAIRY FREE CHEESE** 🌿 (V) **£5.50**

BURGERS

SAWYERS SMASHED BURGER **£18.00**

Grilled beef burger on a pretzel bun, topped with cheese, BBQ sauce, iceberg lettuce, crispy onions and gherkins, served with seasoned fries and house slaw (W,SD,D)

CRISPY CHICKEN THIGH BURGER **£16.00**

On a pretzel bun, topped with cheese, BBQ sauce, iceberg lettuce, crispy onions and gherkin, served with seasoned fries and house slaw (W,E,D)

SPICED PLANT-BASED BURGER 🌿 **£16.00**

On a pretzel bun, topped with dairy free cheese, BBQ plant-based strips, iceberg lettuce, crispy onions and gherkin, served with seasoned fries and house slaw (V,W,S)

PIZZA

MEAT FEAST **£17.50**

Tomato sauce, mozzarella, ham, pepperoni, pulled pork, chilli and garlic (W,D)

POLLO PICCANTE **£17.50**

Spiced chicken, red onion, garlic, chilli, roasted peppers, mozzarella (W,D)

MARGHERITA **£14.00**

Tomato sauce, mozzarella and oregano (V,W,D)

Dairy free option available 🌿

SALADS

SAWYERS CAESAR SALAD **£8.00**

Croutons, homemade Caesar dressing and Gran Levanto cheese (V,W,D)

CAPRESE SALAD **£7.50**

Slices of tomato and mozzarella with fresh basil, finished with a balsamic glaze (V,D,SD)

ADD TO YOUR SALAD

KING PRAWNS (CR) **£6.50**

GARLIC, LEMON & THYME CHICKEN BREAST (SD) **£6.50**

PULLED BBQ PLANT-BASED STRIPS 🌿 (V,S) **£6.00**

CRISPY CHICKEN GOUJONS (W) **£6.00**

**DESSERTS PLEASE ASK A MEMBER
OF OUR TEAM FOR TODAY'S DESSERT MENU**

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian