

Lunch MENU

STARTERS

Soup of the day served with crusty rolls and our own home-made flavoured butter or our own vegan spread	£5.95
Nduja pork and chicken terrine, cured duck breast, black pudding, pistachio, smoked pancetta, spicy relish, Port jelly and duck liver parfait (M, N, MU, SD, G, E)	£7.95
Warm tartlet of baby beetroot, red onion marmalade, vintage Cheddar Béchamel, beetroot gel, Parmesan crisps and watercress pesto (G, M, SD, N, V)	£5.95
Roasted celeriac, truffle goat's cheese mousse, beetroot mousse, olives crumbs, toasted pine nuts, apple and beetroot salsa (SOY, M, V, N, SD, C)	£6.95
Smoked mackerel pate, pickled cauliflower, toasted bread, horseradish crème fraîche and beetroot salsa (F, G, M, SD, C)	£6.95
Garlic mushroom pate, truffle cream mousse, garlic focaccia and peppery leaves (M, SD, C, G, V)	£6.95

SALADS

Classic Caesar salad, gently blanched kale, anchovies, soft boiled egg, chargrilled corn-fed chicken, bacon lardons (M, F, E, G, SD)	£11.95
Classic Greek salad, barrel aged Feta cheese, Kalamata olives, toasted pitta bread, mustard and oregano vinaigrette (M, MU, SD, V)	£11.95
Braised chicory with poached pears, grilled figs, toasted hazelnuts, fennel seeds, grilled smoked tofu and pomegranate salsa (V, VEGAN, NUTS, SD, SOY)	£11.95

MAIN COURSES

Flat iron chicken steak, Cajun triple cooked chips and spicy slaw (SD, C, E)	£12.95
Smoked haddock and salmon fishcake, edamame beans, soft poached egg, garlic and chives beurre blanc. (F, E, G, M, SOY, C)	£13.95
Wild mushrooms and roasted butternut squash orzo, toasted pine nuts, watercress pesto, parmesan chards and truffle oil. (V, M, G, E, N, SD, C)	£12.95
Chicken parmesan with garlic tomato sauce, mozzarella, Cajun triple cooked chips and peppery leaves (M, E, G, SD, C)	£13.95
Homemade Cacio e pepe linguini pasta, Pecorino cheese and ground black pepper (E, G, M, V)	£12.95
Potato gnocchi, roasted butternut squash, wild mushrooms, roasted red peppers, Kalamata crumbs and watercress pesto (N, C, SD, V, VEGAN)	£12.95

EXTRAS

Sauces: Madeira, Green peppercorn, Béarnaise Red wine jus (SD, C, M, E, MU)	£3.65
House Cajun spiced potato chips. (SD, V, VEGAN)	£3.65
Dressed house salad. (SD, V, VEGAN)	£3.65
Seasonal vegetables. (SD, V, VEGAN)	£3.65
Garlic Focaccia bread. (G, M, V, SD)	£3.65
Hummus & Harissa olives. (SD, SS, V, VEGAN)	£4.95
Trio of Flavoured butter (Garlic & Herb, Kalamata & Beetroot) with crusty rolls (M, SD, C)	£3.65



Legend: Contains: C-Celery | M-Dairy | MU-Mustard | SD-Sodium dioxide | G-Gluten | E-Eggs | SS-Sesame seeds | N-Nuts | CR-Crustacean | F-Fish | MO-Molluscs
V - suitable for Vegetarians | VEGAN - suitable for Vegans

Please note: We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerance. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross contamination.

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DESSERTS

Coconut & banana raw tart, passion fruit jelly and passion fruit sorbet.
(N, SD, V, VEGAN) £6.95

Sticky toffee pudding, caramel ice cream and butterscotch sauce.
(G, E, SD, M, V) £6.95

Selection of British cheeses, red onion & beetroot marmalade, celery sticks, grapes and biscuits. (G, V, SD, M, E, C) £11.95

Glazed bread and butter pudding, dark chocolate sauce, vanilla bean ice cream.
(G, E, M, V) £6.95

Triple chocolate brownie, white chocolate mousse, crème fraiche sorbet.
(M, G, E, V) £6.95

Fresh fruit platter with berries compote.
(Vegan, SD) £5.95



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