

Lunch Menu

STARTERS	Leek & potato soup, sourdough (vg)	6.5
& SNACKS	Duck & chicken terrine, green tomato chutney, cornichons, sourdough	9
	Padron peppers, smoked sea salt (vg) (gf)	7.5
	Chorizo & cheddar croquette, saffron aioli	9.5
	Buttermilk chicken, pickled shallot, spring onion, chilli aioli	8
	Salt & pepper squid & whitebait, fresh chilli & lemon mayonaisse	9.5
	Hummus, fried chickpeas, flat bread (vg)	8
	Baked camembert, Dunn's sourdough, onion chutney - To Share (v)	15.5
LUNCH	Salt beef Reuban, sauerkraut, Swiss cheese, Russian dressing, skin on fries	13.5
	Salmon fishcakes, sauteed spinach, hollandaise, chive	12.5
	Shredded lamb shoulder, grilled flatbread, tzatziki, pickled shallots, fresh herbs	12.5
	Pear, radicchio, golden beetroot, stilton & walnut salad (v)	8/14
	Beer battered fish finger sandwich, tartare sauce, gem, sourdough, skin on fries	II
	Roast beef, horseradish, brioche bun, lettuce, skin on fries	9.5
MAINS	Chicken schnitzel, wild rocket, fennel, parmesan, roasted garlic & herb butter	17.5
	Pan fried Sea bream, ratte potatoes, kale, shellfish lemon & dill sauce	18.5
	Lamb shoulder Shepards pie, savoy & peas	19.5
	Smash burger, chuck & rib beef patties, American cheese, burger sauce, pickle, skin on fries	16
	Pork & Leek sausages, braised puy lentils, spring greens	15
	28 day Flat iron steak, triple cooked chips, peppercorn sauce, watercress salad	21.5
	Beer battered line-caught Haddock, triple cooked chips, mushy peas, tartare sauce	17.5
	Aubergine, lentil & chickpea curry , coriander & cucumber salad (vg)	15
SIDES	Skin on fries	All 5.5
	Baby gem & avocado salad	
	Buttered cabbage & sprouting broccoli	
	Triple cooked chips	
	Ratte potatoes, nduja & creme fraiche'	
DESSERT	Sticky toffee pudding, toffee sauce, vanilla ice cream (gf)	7.5
	Chocolate brownie, vanilla ice cream	8
	Lemon posset, frozen raspberry	7.5
	Affogato, vanilla ice cream, double espresso	5.5
	Apple & winter berry crumble, plant based vanilla custard (vg)	8
	Selection of ice creams & sorbets	2/scoop