



Lunch Menu

Spring 2024

Nibbles

- Spanish Pitted Marinated Olives vg £4.00
Halloumi Fries, with a Sweet Chilli Dip (7) v 🌶️ £6.50
Mini Honey & Mustard Sausages (5,9) £6.50
Fried Whitebait, with lemon aioli (3,5,13) £6.00

Starters

- Selection of Artisan Breads with balsamic, olive oil & smoked sea salt (5,13) Vg £7.00
Homemade Soup of the Day with Bread & Butter (5,7) V GFO/DFO £7.50
Pan fried Wood Pigeon Breast on Toast, bacon spread and sorrell salsa (5,13) GFO £8.50
Crab & Smoked Salmon Parcel, crispy samphire and pink peppercorn foccacia (2,3,4,5,13) GFO £11.50
Grilled Asparagus Spears with vegan Olivier salad, caper salsa verde (13) Vg £9.50

Sandwiches & Wraps

- Smoked Salmon, Cream Cheese & Dill (4,5,7) GFO £12.50
Honey Roasted Ham & Wholegrain Mustard Mayo (3,5,9,123) GFO £12.00
Tomato Basil & Ash Dusted Goat's Cheese (5,7) V GFO £12.00
White or brown bloomer sandwiches served with a mixed salad & skinny fries

Mains

- Open Puff Pie of the Day served with mash & seasonal vegetables (5, ask server) £18.50
Thai Green Roasted Sweet Potato Curry, broccoli, coriander, jasmine & wild rice vg 🌶️🌶️ £18.50
Beer Battered Haddock Fillet & hand cut chips with mashed peas & caper dip (4,5,13) £17.50
Halloumi Burger, caramelised onions, celeriac remoulade, hand cut chips & battered gherkin (5,7,9,13) GFO V £17.00
8oz Double Stack Beef Burger, celeriac remoulade & hand cut chips with applewood cheddar, caramelised onions & crispy bacon (5,6,9,13) £18.00 or 12oz triple stack (5,6,7,9,13) GFO £21.50
Fresh Pappardelle Pasta in a creamy prawn & asparagus sauce (2,3,5,7) £20.50
Garlic & Herb Crusted Chicken Supreme, sauteed spring greens & chicken jus (3,5,13) GFO £23.00

Side dishes

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|----------------------------|--------------------------------------|--------------------------------------|
| Tenderstem Broccoli £5.00 | Mixed Leaf Salad (9,13) £4.00 | Skinny Fries £4.00 |
| Creamed Mash (7) DFO £4.50 | Parmesan Roasted Asparagus (7) £5.00 | Garlic & Rosemary Focaccia (5) £3.00 |

Desserts

- Selection of 3 Cheeses, (ask server) rhubarb jelly, celery & crackers (1,5,7) £11.50
Vanilla Cheesecake, caramelized bananas, salted caramel ice cream (3,5,7) £8.50
Sticky Date & Toffee Pudding, vanilla bean ice cream (3,5,7) £8.50
Rhubarb & Coconut Fool & organic bee pollen vg £8.50
Selection of Ice Creams (Two Scoops) v £6.95

See our ice cream board to find out today's flavours

ALLERGEN KEY

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| 1. Celery | V – Vegetarian | Vg – Vegan |
| 2. Crustaceans | VgO – Vegan Option | |
| 3. Eggs | GFO/DFO – Gluten/Dairy Free Option | |
| 4. Fish | Spice level: | |
| 5. Gluten | Mild: 🌶️ Med: 🌶️🌶️ Hot: 🌶️🌶️🌶️ | |
| 6. Lupin | <i>Please let your server know of any allergy or other dietary requirements. Please be aware that nuts and gluten are present in the kitchen. Where fresh fish is used, small bones may be found, and there is a small chance of finding shot in any game.</i> | |
| 7. Milk [Lactose] | | |
| 8. Molluscs | | |
| 9. Mustard | | |
| 10. Nuts | | |
| 11. Peanuts | | |
| 12. Sesame Seeds | | |
| 13. SO ₂ | | |
| 14. Soy Beans | | |

We hope you enjoy the food & service; we add a suggested 12.5% service charge to your bill. This can be altered or removed if you feel we could have done better. We always welcome the chance to put things right so please let us know if anything is less than 100%.