Lunch Menu

Light bites

Celeriac & apple soup, artisan bread 5.50

Salmon & haddock fishcakes, lime and coriander mayonnaise 7.50

Chestnut mushroom arancini, Tunworth cheese, pear purée, Shimeji mushroom 6.95

Confit Goosnargh duck leg, braised puy lentils 7.50

Smoked mackerel & horseradish pate, pickled cucumber, apple chutney 7.50

Fish goujons, tartare sauce, sourdough toast 7.95

Pork cheeks char siu, carrot & anise purée, pickled carrot, roasted onion 7.95

Classics

Salt aged 8oz ribeye steak, portobello mushroom, roast tomato, triple cooked chips 22.50

Cumberland sausage, bubble and squeak, onion gravy, roasted carrots 14.00

Braised beef cheek, creamed potatoes, tenderstem broccoli 15.95

Beer battered haddock, triple cooked chips, tartare sauce, crushed peas 14.50

Pan fried sea bream, brown shrimp butter, leek fondue, crushed potatoes, broccoli purée 14.95

Spinach gnocchi, butternut squash, Tunworth cheese 13.95

Barbeque Hispi cabbage, carrot purée, butternut squash, tenderstem broccoli, spicy granola 12.50

Flat Breads

*Freshly oven baked flatbreads, served with Cajun fries*

Reuban – Salt beef, gherkin, sauerkraut, mustard mayonnaise, Emmental 10.95

Chicken Shawarma, hummus, lemon yoghurt, sun blushed tomato, baby gem 10.95

Goats’ cheese, onion marmalade, apple, spinach, balsamic glaze 10.95

Sides

Thick hand cut chips 3.50

French fries 3.50

Crushed potatoes & spring onion 3.50

Creamy mashed potato 3.50

House salad 3.50

Honey glazed carrots 3.50

Broccoli & sesame 3.50

Puy Lentils & bacon 3.50

**FOOD ALLERGIES AND INTOLERANCES**

Some of our foods contain allergens. Please speak to a member of staff for more information.