



Lunch Menu

Garlic & Chilli olives 4.5

The Real Bread and Food Co Sourdough V
Served with roast chicken butter or burnt leek vegan butter 3.50pp

Starters

Curried cauliflower soup, pinenut and raisin dressing, house mango chutney GFO9.5
Add sourdough and butter GFO 2.50

Duck liver and Cognac parfait, blood orange, pear and saffron chutney, brioche, crispy chicken skins GFO 16

Slow cooked pork cheek, burnt apple gel, smoked potato, crispy black pudding 14

Hand dived Devon scallops, butternut squash, cabbage and bacon, pickled walnut jus gras GFO 16

'Waldorf salad', blue Vinny cheese, poached celery, granny smith, candied walnut, chicory and frisée VEO 11

Mains

Beer battered fish & triple cooked chips served with crushed minted peas and tartare sauce GF 19

Pie of the day, served with mashed potato and seasonal veg GF 17

House King oyster mushroom, butternut squash and spinach masala, coconut raita, coriander, homemade flatbread GFO 19

Add king prawns £7

Spicy shrimp patty, fermented chilli thousand island sauce, pickled red onions, gem lettuce, fries GFO 18

Aged Rib-cap burger, brioche bun, Monterey Jack cheese, lettuce, gherkin, skin on fries GFO 16

(add bacon 2) (swap beef for vegan patty - VE)

35 Day dry aged Sirloin steak served with watercress, skin on fries & a choice of Peppercorn sauce or Chimichurri GF 38

Sides

Skin on fries 4.5

Triple cooked chips 4.5

Truffle & Parmesan fries 7

Rocket, white cabbage and Parmesan salad 5

Seasonal greens 7

V - VEGETARIAN. VE - VEGAN. VEO - VEGAN OPTION. GF - GLUTEN FREE. GFO - GLUTEN FREE OPTION

If you have any allergies or dietary requirements, please let one of our team know. Tables of 6 or more will be subject to a discretionary 12.5% service charge.