



## Lunch Menu

Garlic & Rosemary olives 4.5

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

## Starters

San Marzano tomato gazpacho, strawberry and vodka sorbet, basil V GF 9.5  
*Add sourdough and butter GFO 2.50*

Duck liver and Cognac parfait, gooseberry, raisin and sauternes gel, crispy chicken  
skin crumb, toasted brioche GFO 16

Compressed watermelon salad, whipped feta cheese, oregano and mint, toasted pinenuts  
12 V GF

Yellowfin tuna tartare, avocado puree, radish, Avrenkha caviar, prawn crackers,  
coriander GF 13

Slow cooked hen's egg, spinach and watercress puree, peas and broad beans, truffle  
butter sauce, parmesan crisp GF 12

## Mains

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

Tempura stuffed courgette flower, ricotta and lemon, sundried tomato humous, marinated  
courgettes, crispy chickpeas V 18

Whole market fish of the day GF (see board)

35 days aged Bavette steak, skin on fries, peppercorn sauce GF 28

## Burgers 17

Bajan fish burger, pimento sauce, scotch bonnet, gem lettuce, pickled red onion, skin  
on fries

Truffle burger, somerset brie, red onion marmalade, summer truffle emulsion & rocket  
(swap for vegetarian patty - VO)

Aged Rib-cap burger, brioche bun, Monterey Jack cheese, lettuce, gherkin, skin  
on fries GFO  
(add bacon 2) (swap beef for vegan patty - VE)

## Sides

Skin on fries 5.5

Triple cooked chips 5.5

Truffle & Parmesan fries 7

Rocket, white cabbage and Parmesan salad 5

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.