



## 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

Soup of the day V GFO 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

Isle of white Asparagus, fried pheasants' egg, old Winchester and truffle custard, black garlic, crispy shallot rings 14

Hand dived Devon scallop crudo, avocado puree, jalapenos, radish, tomato Mezcal water GF 15

## Mains

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

"Panzanella", whole Burrata, croutons, Roscoff onion, San Marzano tomatoes, olives, cucumber V 18

Grilled purple sprouting broccoli, BBQ'd violet artichokes, hazelnut romesco, onion granola VE 18

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

Whole market fish of the day GF

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)

Bavette steak served with rocket and skin on fries GF 28

Peppercorn 2

## Sides

Skin on fries 5.5

Triple cooked chips 5.5

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.