Lunch Menu





Nibbles

Battered Whitebait | Tartar Crispy Goats Cheese | Basil Mayo Tempura Cauliflower | Curry Mayo Thai Mackerel Fishcakes | Lemongrass Yogurt Chicken Fries | Chilli Jam Mixed Marinated Olives All £4.00

Starters

Chef's Soup Crusty Sourdough	6.95
Smoked Duck Breast Bok Choi, Rice Noodles, Soy, Honey	8.50
Beetroot Cured Sea Trout Pickled Kohlrabi, Tonka Bean Mayo, Beetroot Crisp	8.95
Warm Butternut Squash Salad Walnut, Goats Cheese	7.95
Tempura King Prawns Chilli Jam, Dressed Leaves	8.50
<u>Mains</u>	
Cajun Chicken Burger Rosemary Chips, Lemon & Paprika Mayo	13.95
Battered Fish Chunky Chips, Mushy Peas, Lemon, Tartar	14.95
Blue Cheese & Leek Risotto Walnut, White Truffle Oil	15.95
Confit Pork Belly Black Pudding, Smoked Mash, Baked Apple Puree, Pork Jus	19.50
Three Cheese Ploughman's Apple & Cranberry Chutney, Crusty Bread	12.50
Pan Roasted Bream Lemon and Fennel Risotto	16.95
King Prawn & Chilli Linguine Fresh Herbs, Parmesan	14.95
80z Rump Steak Chunky Chips, Cherry Vine Tomatoes, Mushroom Ketchup, Pepperco	orn Sauce
	20.95

Sides All 3.75

Chunky Chips | Chantenay Carrots & Cumin | Braised Red Cabbage Green Beans & Confit Shallot

Desserts

Mango Parfait | Caramelised Pineapple, Coconut Granola, Mango Sorbet 7.50 Milk Chocolate Mousse | Coffee, Amaretto Ice Cream 7.50 Caramel Pannacotta | Popcorn, Gingerbread Crumb, Toffee Crunch Ice Cream 7.50 Sticky Toffee Pudding | Caramel Sauce, Clotted Cream 7.95 Westcountry Cheese Board | Biscuits, Quince Paste 8.45

All of our meat is served pink unless requested otherwise Allergy information: some of our food may contain nuts and other allergens If you have any special dietary requirements, please speak to a member of our team who can advise you on your choice A discretionary service charge of 10% will be added to parties of 6 or more





