Lunch Menu

Nibbles

House Bread – Olive Oil & Balsamic 5	Tempura Cauliflower – Curry 5.5
Battered Whitebait – Lemon 5.5	Pork Bolognaise Fritters – Parmesan 5.5
Breaded Halloumi – Honey 6	
Harlequin Olives 6	

Starters

Butternut Squash, Smoked Paprika & Roasted Red Pepper Soup | Bread 9

Lemon & Herb Fishcake | Warm Tartare 10.5

Smoked Pigeon Breast | Celeriac Remoulade – Candid Walnut – Blue Cheese 10.5

Treacle-Cured Salmon | Beetroot – Lemon Emulsion – Hazelnut 11

Harissa & Goats Cheese Arancini | Smoked Tomato Ketchup – Watercress 10.5

Mains

Roast Chicken Breast| Sweet Potato – Pickled Chilli – Buttermilk Fried Wing – Satay 25.5

Root Vegetable Bubble & Squeak |Duck Egg – Puffed Potato – Parmesan Velouté 22.5

Sirloin Beef Burger |Caramelised Onion Mayo – Skin on Fries 17.5

Three Cheese Ploughman's | Leaves – Chutney - Crusty Bread – Pickles 15.5

Wild Black Bream |Potato – Cavolo Nero –Grape – Pickled Cucumber – Smoked Caviar – White Wine Velouté 25.5

Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartar Sauce 19.5

8oz Rump Steak | Skin on Fries – Wild Mushroom - Peppercorn Sauce 29.5

Ciabatta

B.L.T

Fish Finger – Chunky Tartar

Twanger Cheddar – Chutney

Roast Pork – **Apple Sauce**

all served with salad leaves & fries - £14 each

Sides

Skin on Fries 5 / Cavolo Nero – Confit Onion 4.5

Mixed Leaves – Thyme Dressing 4 / Tenderstem Broccoli – Parmesan 5.5

Roast Chantenay Carrots – Honey & Mustard 5

Desserts

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 10

Muscovado Sugar Bruleé | Ginger Parkin – Pear Sorbet 10.5

Dark Chocolate Marquise |Whipped Salted Caramel – Pistachio Ice Cream 11.5

Cheese Board | Biscuits – Pickled Celery – Devon Chutney 13