

Lunchtime Treats

2-Courses for £ 21 or 3-Courses for £ 27

Starters

Celeriac soup, apple compote, puffed wild rice,
Homemade black pudding, piccalilli gel, crispy pork (v) (gfa)

Main Course

Pan seared seabass, pearl barley & cockle risotto, sea vegetables (gfa) Churchill
farm chicken, maitake mushrooms, roast cauliflower, chicken jus (gf)

Dessert

Dark chocolate mousse, orange gel, toasted hazelnut (gf)
sticky toffee pudding, salted caramel sauce, vanilla ice cream

ALLERGEN INFORMATION

The initials below indicate which dishes meet specific dietary requirements.

(V) Suitable for Vegetarians (GF) Gluten Free, (VG) Vegan

Please notify your server of any allergies or dietary restrictions you may have.

(GFA) Gluten Free Adaptable, (VGA) Vegan Adaptable

Main Course

Beer battered cod, triple cooked chips, pub peas, tartare sauce

£ 18.00

Dry aged sirloin steak, maitake mushroom, crispy onion, triple cooked chips,
peppercorn sauce (gfa)

£ 32.00

Goat's curd, "A Warm Winter Salad" of baby beets, carrots, turnips & leeks.
Romanesco broccoli, cauliflower, purple sprouting broccoli, baby gem lettuce ,
truffle dressing (v)

£ 16.00

Beef burger, crispy brie, pickled onion, burger sauce, triple cooked chips (gfa)

£ 19.00

Pan seared skrei cod, cauliflower, sea vegetables, pickled cockles, chive beurré
(gf) £ 24.00

Mushroom, celeriac & chive pearl barley 'risotto', pecorino, crème fraîche £ 15.00

Steamed bass, crispy oyster, fish stew, roasted new potatoes (gfa)

£ 18.00

IPA glazed pork belly, crispy ham hock, sprouting broccoli, pickled apple

£ 20.00

Side Dishes

Triple cooked hand cut chips £ 6.00

French fries £ 5.00

Buttered garden peas (gf) (v) £ 4.50

Rosemary roasted new potatoes (v) (gf) £ 6.00

Roasted sprouting broccoli & cashew nuts £ 6.00

Mixed leaf salad, pecorino & balsamic £ 6.00

Bar Snacks

Baked Chorizo £ 7.00 Pork

Scratching's £ 4.00 Pickled

Cockles £ 4.50 (gf)

Marinated Olives £ 5.00 (gf)

Vegetable Crisps £ 3.50 (gf) (vg) (v)

House Nuts £ 5.00

Beer Pickled Onions £ 3.50 Fried

Peppers £ 3.50

A sharing board of all these delights £ 23.50

Starter

Celeriac soup, apple compote, puffed wild rice (v) (gfa)

£ 8.00

Homemade black pudding, beer pickled onions, crispy pork

£ 8.50

Pickled beetroot, goat's curd, dill, fresh cream (v) (gf)

£ 8.50

Crispy oysters, black garlic aioli, chilli, coriander

£ 9.50

Chicken & mushroom terrine, piccalilli gel, toasted sour dough, hazelnuts (gfa)

£ 9.00

Roasted cauliflower, caper & raisin purée, toasted almonds, puffed wild rice (v) (vga)

£ 9.00

Smoked haddock fishcake, creamed leeks, chive oil

£ 9.50

Dessert

White chocolate pannacotta (gfa)
shortbread, orange gel, chard orange

£ 9.00

Sticky toffee pudding (v)
salted caramel sauce, vanilla ice cream

£ 8.00

Chocolate brownie (v)
poached pear, salted caramel, chocolate sorbet

£ 8.00

Apple Crumble (v)
cinnamon, raison, granola, cinnamon ice cream

£ 8.00

Passionfruit mousse (gf)
textures of coconut, passionfruit brûlée

£ 8.00

Selection of ice cream & sorbet (gfa)
wafer curls, fresh berries

£ 7.50

Cheese board (gfa)
homemade chutney, crackers, walnut loaf

£ 13.50

All prices include VAT. Service charge is not included.