

Available 12.30pm - 6pm

SNACKS

Marinated olives (VG) (NGCI) (DF)	£6
30g oscietra caviar, blinis (DF)	£105

SANDWICHES

All sandwiches are served on white or brown bread with crisps and dressed leaf salad	
Boringdon club, chicken, bacon, tomato, gem lettuce, mayonnaise (NGCI*)(DF*)	£16
Egg and watercress (NGCI*)(DF*)	£13
Coronation chicken, baby gem lettuce $(DF^*)(NGCI^*)$	£12
Smoked salmon & dill crème fraîche (DF*)(NGCI*)	£ 17
Godminster cheese & pickle (V)(NGCI*)	£14
Savoury selection from our afternoon tea $(\mathrm{NGCI}^*)(\mathrm{VG}^*)(\mathrm{V})$	£15

PIZZAS

Margarita 12" (V)	£19
Meat feast 12"	£21

LIGHT LUNCHES

Roasted aubergine and feta bruschetta, pine nuts, chilli oil (NGCI)(DF*)(VG*)	£16
Boringdon ploughman's, pork pie, two cheeses, ham, pickles, salad, chutney	£21
Soup of the day, crusty bread $(\rm V)(\rm VG^*)(\rm NGCI^*)$	£12
Chicken caesar salad, bacon, croutons, anchovies (NGCI*)(DF*)	£18
Smoked salmon, smashed chilli avocado, sourdough, watercress (DF)	£15

FROM THE GRILL

Highland Wagyu burger mozzarella, sun dried tomato pesto, crispy pancetta (GF*)	£32
Smoked mackerel niçoise, new potatoes, green beans, boiled egg, olives (NGCI)(DF)	£26

DESSERTS

A taste of the Black Forest, dark chocolate, cherry, almond	£14
Sticky toffee pudding, banana caramel, Cornish clotted cream, fudge crumble (V)	£15
White chocolate rice pudding, whiskey soaked raisins, cinnamon brûlée (V) (GF*)	£14
Jam tart - <i>choice of</i> blackcurrant, strawberry, apricot	£14

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen A discretionary 10% service charge will be applied to your bill.