LUNCH MENU

SERVED 12-4PM



STARTERS

KING OLIVES (NGCI/DF)	£4	IBÉRICA CHORIZO (DF) Local cider, hot honey, garlic aioli, sourdough	£9
HOUSE FLATBREAD (DF/VG)			
Wild garlic, beetroot hummus, dill oil, rocket	£9	SALT & PEPPER SQUID (DF) lemon mayo, rocket	£8
SOUP OF THE DAY (VG*/NGCI*)			
Sourdough, whipped butter	£8		

SANDWICHES

CHILDREN'S SANDWICHES

Sandwiches served on white or granary bloomer with vegetable crips and leaves

Cucumber, lemon cream cheese and dill

Served on white or granary bloomer with crisps $\pounds 6$

EGG AND CRESS MAYONNAISE (NGCI*)	£11	HAM SANDWICH (NGCI*/DF)
CHEESE AND SPRING ONION MAYONNAISE (NGCI*)	£11	CHEESE SANDWICH (NGCI*
CORONATION CHICKEN AND BABY GEM (NGCI*)	£12	JAM SANDWICH (NGCI*/DF)
SMOKED SALMON (NGCI*/DF*)	£12	

MAINS

£19	BEER BATTERED FISH* (DF)	£19
	Crushed minted peas, warm tartar sauce, pickled onions,	
	triple cooked chips	
£18	ROASTED RED PEPPER ORZO (VG/DF)	£18
	Vegan feta, watercress	
£16		
	CIDEC	
	SIDES	
£14	CHIPS	£4.5
	SIDE SALAD	£4.5
£17	ONION RINGS	£6
	TRUFFLE AND PARMESAN FRIES	£5.5
	£18 £16 £14	Crushed minted peas, warm tartar sauce, pickled onions, triple cooked chips ROASTED RED PEPPER ORZO (VG/DF) Vegan feta, watercress \$16 SIDES £14 CHIPS SIDE SALAD ONION RINGS

DESSERTS

BAKED SPANISH CHEESECAKE	£8	ICE CREAM AND SORBET SELECTION
Wild blueberries, blueberry and honey ice iream(NGCI)		One Scoop - £3 Two Scoops - £5 Three Scoops - £6.5
		Belgium Chocolate, Clotted Cream Vanilla (VG*) Coconut (VG) Salted
CHOCOLATE PAVE	£8	Caramel, Strawberry, Raspberry Sorbet, Lemon Sorbet (VG), Blood
Bitter orange gel, praline, orange sorbet		Orange Sorbet (VG)

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. We try and source as much produce as possible from the local area. A discretionary 10% service charge will be applied to your bill.

