

# WINTER LUNCH MENU

## STARTERS

12.30PM - 3.30PM

ASK THE TEAM FOR OUR FULL WINE & DRINKS LIST OR VEGAN MENU

CHICKEN TENDERS SRIRACHA MAYO, SESAME (GF-REQ)(H)	£12.5
FRENCH ONION SOUP GRILLED GRUYERE SOURDOUGH, SAGE OIL	£9.5
SMOKED HADDOCK FISHCAKES BRAISED LEEKS, APPLE & FENNEL (H)	£12.5
CRISPY PORK FRITTER BLACK PUDDING, PINEAPPLE RELISH, FRIED EGG	£9
ROASTED CAMEMBERT FOR 2 BEETROOT & FIG SALAD, TRUFFLE HONEY (V)	£16.5

## NIBBLES & APERATIFS

NOCELLARA OLIVES	£4.5
SOURDOUGH, WHIPPED SALTED BUTTER (GF-REQ)	£4
BEEF FAT HASH BROWNS	£6
MAPLE & SRIRACHA CAULIFLOWER BITES	£6
BRAMBLE - BLACKBERRY, LEMON, GIN	£12.75
NEGRONI - GIN, CAMPARI, VERMOUTH	£10.95

## MAIN PLATES

BEER BATTERED FISH & CHIPS CHUNKY KOFFMANS CHIPS, GARDEN PEAS, TARTARE SAUCE	£18.5	CHICKEN KIEV SMOOTH GARLIC MASH, BUTTERED CABBAGE (H)	£22.5
AGED BEEF BURGER BACON, VINTAGE CHEDDAR, RELISH, LETTUCE, BRIOCHE BUN, FRIES	£16.5	SAUSAGE & MASH CAMELISED ONION GRAVY, CRISPY ONION RING (GF-REQ)	£18.5
BUTTER CHICKEN CORIANDER RICE, POPPADOM, MANGO CHUTNEY (GF)(H)	£19.5	10OZ SIRLOIN STEAK GARLIC BUTTER, FRIES, ONION RING, WATERCRESS (GF)	£30.5

## SIDES

CAULIFLOWER CHEESE	£6
SEASONAL BUTTERED GREENS	£6
SKINNY FRIES, TRUFFLE, PARMESAN	£5
CARROTS, GRAINS, CHIMMICHURRI	£5
PEPPERCORN SAUCE   CHIMMICHURRI	£4

## PUDDINGS

CHOCOLATE BROWNIE	£9
VANILLA ICE CREAM (V)(GF-REQ)	
STICKY TOFFEE PUDDING	£8
TOFFEE SAUCE, CARAMEL (GF-REQ)	
TRIO OF ICE CREAM	£7
CHEFS SELECTION (GF)	
CHEESE BOARD	£9.5
THREE CHEESES, CHUTNEY, CRACKERS (GF-REQ)	
RHUBARB CHOUX	£9
WHITE CHOCOLATE, CUSTARD	

A 10% OPTIONAL SERVICE CHARGE IS ADDED TO YOUR BILL. THIS IS GIVEN ENTIRELY TO FOOD, BAR, KITCHEN & PORTER TEAMS. IF YOU'D LIKE TO OPT OUT JUST LET US KNOW.

WE HAVE TAKEN STEPS TO CONTROL THE UNINTENDED PRESENCE OF ALLERGENIC INGREDIENTS IN OUR FOOD & KITCHEN, BUT WE CANNOT FULLY GUARANTEE IT.