WINTER LUNCH MENU

CHICKEN TENDERS SRIRACHA MAYO, SESAME (GF-REQ)(H)	£13
FRENCH ONION SOUP GRILLED GRUYERE SOURDOUGH, SAGE OIL	£ 10
SMOKED HADDOCK FISHCAKES BRAISED LEEKS, APPLE & FENNEL (H)	£13
CRISPY PORK FRITTER BLACK PUDDING, PINEAPPLE RELISH, FRIED EGG	£10
TRUFFLE CAMEMBERT FOR 2 HONEY, SEASONAL CHUTNEY, TOASTED SOURI	£17 DOUGH

STARTERS

12.30PM - 3.30PM ASK THE TEAM FOR OUR FULL WINE & DRINKS

LIST OR VEGAN MENU

NIBBLES & APERATIFS

NOCELLARA OLIVES (VE)(GF)

\$5

SOURDOUGH, WHIPPED SALTED BUTTER (GF-REQ) \$4

BEEF FAT HASH BROWNS (GF) \$6.5

MAPLE & SRIRACHA CAULIFLOWER BITES (VE) \$6.5

BRAMBLE - BLACKBERRY, LEMON, GIN \$12.75

NEGRONI - GIN, CAMPARI, VERMOUTH

MAIN PLATES

BEER BATTERED FISH & CHIPS CHUNKY KOFFMANS CHIPS, GARDEN PEAS, TARTARE SAUCE	£19	CHICKEN KIEV SMOOTH GARLIC MASH, BUTTERED CABBAGE (H)	£22.5
SAUSAGE & MASH CARAMELISED ONION GRAVY, CRISPY ONION RING	£19	AGED BEEF BURGER BACON, VINTAGE CHEDDAR, RELISH, LETTUCE, BRIOCHE BUN, FRIES (GF-REQ)	£17 . 5
BUTTER CHICKEN CORIANDER RICE, POPPADOM, MANGO CHUTNE	£20 Y (GF)(H)	10 OZ SIRLOIN STEAK GARLIC BUTTER, FRIES, ONION RING, WATERCRE (GF)	£32 SS

SIDES CAULIFLOWER CHEESE £6.5 SEASONAL BUTTERED GREENS £5.5 SKINNY FRIES, TRUFFLE, PARMESAN £6.5 CARROTS, GRAINS, CHIMMICHURRI £5 PEPPERCORN SAUCE | CHIMMICHURRI £4

PUDDINGS

CHOCOLATE BROWNIE	£9.5
VANILLA ICE CREAM (V)(GF-REQ)	
STICKY TOFFEE PUDDING	£9.5
TOFFEE SAUCE, CARAMEL (GF-REQ)	
TRIO OF ICE CREAM	£7.5
CHEFS SELECTION (GF)	
CHEESE BOARD	£10.5
THREE CHEESES, CHUTNEY, CRACKERS (GF-R	EQ)
RHUBARB CHOUX	£9.5
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.