



LETS DO LUNCH

2 COURSES - 20.5

3 COURSES - 24.5

STARTERS

CHEDDAR & GARDEN PEA ARANCINI BALLS

Roast red pepper sauce (V)

BEETROOT & VODKA CURED SALMON GRAVADLAX + 2

Lemon butter croutons & wasabi creme fraiche

LEEK & SPRING GREEN SOUP

Creme fraiche, crispy leeks and a rustic bread roll (V, GF*)

CRISPY FRIED CALAMARI

Lemon mayo (V)

CRISPY PORK BELLY BITES

Chicory salad & rhubarb compote (GF)

CONFIT CHICKEN & LEEK TERRINE

Apple & apricot chutney, sourdough toast and crispy leeks (GF*)

YORKSHIRE RAREBIT

Poached egg, crispy bacon & pickled radishes

MAINS

HERB CRUSTED CHICKEN BREAST

Served with potato pave, glazed carrots, buttered spinach & white wine sauce

SPRING VEGETABLE, RICOTTA & NEW POTATO FRITTATA

Drizzled with wild garlic pesto (V, GF)

TEMPURA COD GOUJONS +3

Served with minted peas, homemade tartar sauce & triple cooked chips

BRAISED PORK BELLY WITH FENNEL CRUMB

Served with crushed new potatoes, carrot puree and creamed leeks

GARLIC & HERB MARINATED 5OZ SIRLOIN STEAK +4

Served with blue cheese sauce, griddled tomato & triple cooked chips

BRAISED PRESSED LAMB SHOULDER +4

Served with wild garlic potato rosti, buttered spring cabbage & lamb sauce

LEMON AND DILL SALMON FISHCAKES

Served with creamed spinach & crispy potato strings

CREAMY GARLIC MUSHROOM VOL-AU-VENT

Crispy fried leeks, roasted carrots & fries

SIDES

+6 each

TRIPLE COOKED CHIPS

Golden crisp & finished with sea salt (V)

SAUTÉED NEW POTATOES

Lightly seasoned & finished with butter and fresh herbs (V, VE)

ROASTED ROOT VEGETABLES

Finished with herbs & honey (V, VE)

SAUTEED SPRING GREENS

With fennel infused Garlic butter (V, GF)

DESSERTS

LEMON CREME BRULEE

Served with black pepper short bread

HOT PUDDING OF THE DAY

Served with custard, ice cream or cream (V)

BRANDY SNAP BASKET

A selection of sorbets and ice cream

CHOCOLATE CREMEUX +2

Chocolate shards, strawberry & basil compote and strawberry ice cream

CHEESE AND BISCUITS +3

Celery, grapes, chutney and a range of selected cheeses (GF*)

STRAWBERRY ETON MESS

Chantilly cream, meringues, strawberry ice cream & fresh strawberries

WHITE CHOCOLATE PANNA COTTA

Exotic salsa, passion fruit sauce & granola



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LEMON CREME BRULEE

Served with black pepper short bread

STRAWBERRY ETON MESS

Chantilly cream, meringues, strawberry ice cream & fresh strawberries

WHITE CHOCOLATE PANNA COTTA

Mango salsa, passion fruit sauce & granola

CHEESE AND BISCUITS +3

Celery, grapes, chutney and a range of selected cheeses (GF*)

HOT PUDDING OF THE DAY

Served with custard, ice cream or cream (V)

BRANDY SNAP BASKET

A selection of sorbets and ice creams

A discretionary 10% service charge will be added to your bill. Please inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request, and allergen charts can be found at the waiters' stations or provided by your server. Dishes marked with an asterisk (*) can be altered to accommodate dietary requirements.