



THE LET'S DO LUNCH AUTUMN - WINTER



2 COURSES

£20.50

3 COURSES

£24.50

GREAT FOOD, GREAT COMPANY, EVERY DAY

SEASONAL | LOCAL | INDULGENT

Elegant comfort food, thoughtfully reimagined for memorable evenings
 AVAILABLE 12PM - 2.30PM | MONDAY - SATURDAY

STARTERS

SMOKED CHEDDAR AND CHORIZO CROQUETTES

served with chilli jam and dressed leaf

HAM HOCK BON BONS

served with wholegrain sauce and apple compote

CHICKEN LIVER PAREFAIT

served with toasted brioche, crushed hazelnuts and Cumberland sauce

BUTTERNUT SQUASH AND BLUE CHEESE FRITTERS

severed with classic Waldorf salad (V)

CREAMY GARLIC MUSHROOMS VOL AU VENTS

served with crispy onions, truffle oil and balsamic glaze (V)

SLOW COOKED PORK BELLY BITES

served with apple compote

BUBBLE AND SQUEAK CAKE

Crispy black pudding topped with soft poached egg and chive hollandaise (GF*)

MAINS

SLOW COOKED BEEF BRISKET

creamy mashed potatoes, roast root vegetables and pan roast gravy (GF)

PAN SEARED BRITISH CALVES LIVER

sage mash, confit of shallots, blue cheese and bacon sauce (GF)

CUMBERLAND SWIRL

colcannon mash, sticky onion gravy and crispy onions (GF)

PAN ROASTED CHICKEN SUPREME

sautéed new potatoes, glazed carrots and sobaise sauce

SMOKED HADDOCK FISH CAKES

served with creamed leeks and poached egg

BUTTERNUT SQUASH AND ORANGE RISOTTO

toasted seeds, goats cheese crumb and crispy sage (V,GF)

CRISPY BEER BATTERED COD +4

mushy peas, homemade tartare sauce, house curry sauce, triple cooked chips, lemon

PIE OF THE WEEK

served with seasonal vegetables

DESSERTS

GREEK YOGHURT PANNA COTTA

Raspberry meringue, winter fruit compot (GF)

BLACK TREACLE TART

honeycomb, vanilla ice cream, poached pear

STICKY TOFFEE PUDDING

toffee sauce, clotted cream and toffee pieces

MILK CHOCOLATE POT

nutella and hazelnut bonbons, pistachio cream

YOUR CHOICE OF ICE CREAM

two scoops served in a brandy snap basket

BRITISH CHEESE SELECTION +4

artisan cheeses, biscuits, grapes and chutney

HOT PUDDING OF THE DAY

served with custard or ice cream

SIDES

£6 each or 2 for £10



TRIPLE COOKED CHIPS

Golden crisp & finished with sea salt (V)

FRENCH FRIES

With shaved parmesan & truffle oil (V)



SAUTÉED NEW POTATOES

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

GRUYERE DAUPHINOISE POTATOES

Layered potatoes in cream, garlic & melted gruyere



ROASTED ROOT VEGETABLES

Finished with herbs & honey (V, VE)

BEER BATTERED ONION RINGS

Fried in a light golden beer batter (V)



SAUTEED GREENS

With fennel infused Garlic butter (V, GF)

HOUSE SALAD

Light, fresh with a perfectly balanced dressing (V, GF)

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.



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