



LUNCH MENU

Enjoy three courses for 24 (every Monday to Saturday 12pm until 2.30pm).
Please note, some dishes have a supplement charge.*

NIBBLES*

Three for 20

Scorched artisan bread,
salsa verde, whipped vegan
'feta' 8 VG*

Mixed pitted olives 6 VG*

Mini crab cake, caper
mayonnaise 10

Moroccan spiced hummus,
crisp vegetables, mint dressing,
khobez bread 9 VG*

STARTER

Soup, artisan bread VG

Chargrilled asparagus, tenderstem broccoli, crisp egg, roasted garlic hollandaise V

Chargrilled chicken Caesar, ham crisp

Moules marinière on toast, gremolata **supplement 4**

Chorizo potato bravas, sour cream, crisp sage

MAIN COURSE

Corn-fed chicken breast, Marsala and tarragon sauce, baby gem

Sole, brown caper butter, Cornish potatoes

170g | 6oz aged sirloin steak, parmentier potatoes, leek, sour cream, chimichurri **supplement 6**

Fish and chips, beer battered or grilled, chips, crushed peas, tartare

Pan-seared potato gnocchi, pea purée, beetroot, horseradish oat crème fraîche, cashew nut butter VG

SIDE DISHES*

All 6*

Lemon herb Cornish potatoes V

Julienne fries VG **add cheddar 2 V**

Spring vegetables V Vgor

Red cabbage slaw,
Thai chilli dressing VG

Garden leaves, French vinaigrette VG

Baby gem, Caesar, bacon crumb,
Parmesan cheese

DESSERT

Affogato, espresso, vanilla ice cream, bitter chocolate shortbread V Vgor

Raspberry dark chocolate délice, hazelnut brittle, raspberry V

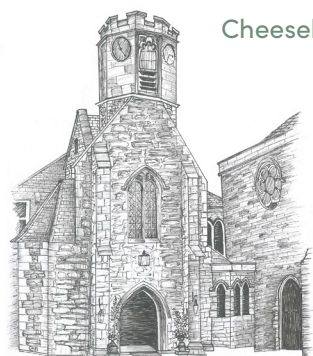
Steamed vanilla sponge pudding, sea salt butterscotch, clotted cream anglaise V

Ice cream and sorbet, ginger oat cookie, 2 scoops

Our flavours: Vanilla, chocolate, strawberry, sea salt caramel, white chocolate raspberry

Sorbets: Raspberry, mango, green apple

Cheeseboard, orchard chutney, grapes, celery, artisan wafers V three cheeses **supplement 6**



CHILDREN HALF PORTION / HALF PRICE WHERE POSSIBLE

For food allergens or dietary requests, please ask a member of the team.
Please scan the QR code for online allergen info.

V = Vegetarian VG = Vegan Vgor = Vegan On Request





LIGHT BITES

12pm until 8.30pm

To share: any three light bites 20

Scorched artisan breads, salsa verde, whipped vegan feta 8 VG

Mixed pitted olives 6 VG

Moroccan spiced hummus, crisp vegetables, mint dressing, khobez bread 9 VG

Mini crab cakes, caper mayonnaise 10

Chargrilled chicken Caesar, ham crisp 10

Moules marinière on toast, gremolata 12

Chorizo potato bravas, sour cream, crisp sage 8

SANDWICHES

12pm until 5.30pm

Malted, white bloomer or gluten free alternative, dressed garden leaves, sea salt crisps

Beer-battered fish fingers, caper mayonnaise, baby gem 16

Mature cheddar, red cabbage slaw, chilli dressing 13 V

Baked ham, orchard chutney, tomato, rocket 13

Smoked salmon, cucumber, dill and lime cream cheese 15

Chargrilled chicken, Caesar mayonnaise, baby gem, Parmesan cheese 14

Add julienne fries 4

BAR CLASSICS

12pm until 2.30pm | 6pm until 8.30pm

170g | 6oz sirloin steak, julienne fries, field mushroom, rocket and Parmesan, béarnaise 28

Fish and chips, beer battered or grilled, chips, crushed peas, tartare 21

Caesar, baby gem, Caesar mayonnaise, bacon, anchovy, crouton, Parmesan 16

Vegan Caesar, baby gem, Caesar mayonnaise, crouton, feta VG 16

Prime beef or plant burger VG 20

Toasted bun, tomato, gem lettuce, pink onions, truffle mayonnaise, chips

Add 2 each: smoked bacon, Emmental or vegan cheese, chimichurri relish, blue cheese

DESSERT

Affogato, espresso, vanilla ice cream, bitter chocolate shortbread V

Raspberry dark chocolate delice, hazelnut brittle, raspberry V

Ice cream and sorbet, ginger oat cookie, 2 scoops

Our flavours: Vanilla, chocolate, strawberry, sea salt caramel, white chocolate raspberry

Sorbets: Raspberry, mango, green apple

Cheeseboard, orchard chutney, grapes, celery, artisan wafers V three cheeses **6 supplement**

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