



LUNCH MENU

NIBBLES

Sourdough bread - whipped butter – 6.5

Marinated olives - fresh lemon, olive oil – 6

Smokehouse nuts – 4

STARTERS

Soup of the day - sourdough, parsley – 10

Mackerel pâté - crouton, radish, green peppercorn – 12

Ham hock terrine - piccalilli, fresh pickles – 10

Beetroot and goats cheese salad - candied walnut, vinaigrette – 9/14

MAINS

Sirloin of beef - 10oz sirloin, fries, tomato, mushroom, peppercorn sauce - 37

Roasted breast of chicken - pommes puree, Roscoff onion, oyster mushroom - 24

Catch of the day - braised cabbage, confit potato, cucumber and dill - 25

Wild mushroom gnocchi - pickled shimeji, mushroom ketchup - 19

DESSERTS

Sticky toffee pudding - brown sugar sauce, clotted cream – 10

Chocolate crèmeux - hazelnut, chocolate rocks, vanilla ice cream - 10

Lemon tart - fresh raspberries and sorbet – 11

Local cheeses - chutney, artisan biscuits (please ask for the Cheese Menu) – 12.50

Coffee - with Chef's selection of petit fours – 6.95

Coffee or Tea – 4.50