

AUTUMN LUNCH MENU

12.30PM - 3.30PM

ASK THE TEAM FOR OUR WINE & DRINKS LIST
& FULL VEGGIE/VEGAN MENU

STARTERS

CHICKEN TENDERS	£13
<i>choice of sauce: Sriracha mayo, sesame (gf-req) Smokey BBQ</i>	
ROASTED TOMATO SOUP	£9.5
<i>homemade bread, basil oil (gf)(ve)</i>	
SMOKED HADDOCK FISHCAKE	£11
<i>katsu curry sauce, cucumber & coriander salad</i>	
ROAST FIG CAMEMBERT FOR 2	£17
<i>seasonal chutney, homemade bread, hot honey (gf-req)</i>	

KITCHEN BITES

we recommend 2 or 3 to share as the perfect start to your meal

NOCELLARA OLIVES (VE)(GF)	£5
ARTISAN BREAD, cultured salted butter (gf-req)	£4
CRISPY SESEAME PRAWN TOAST, sriracha mayo	£9
CHICKEN & CHORIZO CROQUETTES, saffron aioli	£8
CAULIFLOWER BITES, maple & sriracha glaze (VE)	£6.5
BRAMBLE - BLACKBERRY, LEMON, GIN	£12.75
NEGRONI - GIN, CAMPARI, VERMOUTH	£10.95

MAINS

BEER BATTERED FISH & CHIPS	£19
<i>chunky Koffmans chips, garden peas, tartare sauce</i>	
CHICKEN CORDON BLEU	£24.5
<i>ham, tumworth cheese, smoked mash, tender stem, mushroom jus</i>	
BASIL CRUSTED COD	£25
<i>chorizo & butter bean chowder, pimentón butter sauce (gf-req)</i>	
RIGATONI ALLA VODKA	£21.5
<i>spicy tomato sauce, crispy basil, parmesan (v)</i>	

GRILL

GLAZED PORK CHOP	£27.5
<i>creamy mash, homemade apple treacle, pickled fennel (gf)</i>	
AGED BEEF BURGER & FRIES	£17.5
<i>bacon, Swiss cheese, beef dripping onions, smoked mustard mayo, tomato chutney (gf-req)</i>	
10OZ SIRLOIN STEAK	£32
<i>garlic butter, fries, onion ring, watercress (gf-req)</i>	
SAUCES:	£4
<i>PEPPERCORN BEEF FAR CHIMMUCHIRRI</i>	

SIDES

CUMIN CARROTS, maple glaze, feta (gf)	£5.5
SKINNY FRIES, truffle & Parmesan (gf)	£6.5
CAULIFLOWER CHEESE	£6.5
CABBAGE & BACON, fried egg	£5.5

PUDDINGS

CHOCOLATE BROWNIE	£9.5
<i>vanilla ice cream (gf-req)</i>	
STICKY TOFFEE PUDDING	£9.5
<i>caramel sauce, vanilla ice cream (ve/gf-req)</i>	
TRIO OF ICE CREAM	£7.5
<i>ask the team for chef's daily selection (gf)</i>	
CHEESE BOARD	£10.5
<i>three British cheeses, seasonal chutney, crackers (gf-req)</i>	

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.