

LUNCH MENU

AVAILABLE MONDAY – SATURDAY 12PM – 5PM
1 COURSE 13.50 | 2 COURSE 19.50 | 3 COURSE 25.50

STARTERS

TORCHED SCOTTISH MACKEREL

Soy & mirin glaze, potato gribiche, pickled black radish, bee bread crisp, scorched lime

ROAST HERITAGE BEETROOT VE

Clay roasted Boltardy beetroot tartare, pickled golden beets, Winslade cheese puff, bulls blood lettuce, romesco dressing

CHICKEN LIVER PARFAIT

Cherry jelly, house pickles, sancho peppercom & blood orange marmalade, 6 day fermented sourdough

BRUSCHETTA VE

Cherry tomato, basil, capers, sourdough

SOUPE A L'OIGNON

Snowball onions, Petit Chablis 'Welsh rarebit'

KING SCALLOPS SF

(£4.50 supplement)

Kombu baked celeriac, wagyu black pudding, tomato ponzu, 'Waldorf salad leaves'

MAINS

BEEF BURGER & FRIES

8oz black angus patty, signature sauce, crisp lettuce, tomato, house pickle, brioche bun

PORK BELLY

24 hour braised pork belly, wagyu black pudding fritter, charred roast garlic pok choy, sweet potato duchess, green pepper sauce

FISH & CHIPS

8oz Haddock fillet, triple cooked chips, crushed peas, tartar sauce, lemon

TOMATO & MOZZARELLA PIZZA V

Shallots, basil

EXTRA TOPPINGS 2.00 EACH

Chicken, Serrano Ham, Bacon, Anchovies, Prawns

EXTRA TOPPINGS 1.50 EACH

Sundried tomatoes, Spinach, Artichoke, Peppers, Mushrooms

GRILL

All our steaks are a cross breed of Belgian Blue & Aberdeen Angus
All served with chips or fries

ADD SAUCE FOR £3.50:

Sauce au poivre, bearnaise, yorkshire blue cheese, chimichuri, anchovy butter, red wine jus, salsa verde, espelette butter, bbq steak sauce

BAVETTE STEAK 100Z

(£4.50 Supplement)

FILLET STEAK 80Z

(£15.00 Supplement)

RIBEYE STEAK 80Z

(£13.00 Supplement)

TUNA STEAK 60Z

(£15.00 Supplement)

SALMON STEAK 60Z

SWORDFISH STEAK 60Z

(£10.00 Supplement)

SALADS & PASTA

SUPER FOOD SALAD VE

Quinoa, roasted sweet potato, sauerkraut, courgette spaghetti, beetroot, edamame, toasted seeds, tahini & lime dressing

TORCHED BURRATA V

Confit cherry tomato, basil, sherry vinegar shallot & caper dressing, toasted focaccia

CHICKEN CAESAR

Baby gem lettuce, classic dressing, grana padano, focaccia croutons

ADD 4.50

Grilled herb fed chicken breast, grilled sea tiger prawns, pan seared salmon loin, grilled cyprus halloumi, aged parma ham, cantabrica anchovies, baby spanish chorizo

LINGUINI PISTOU V

Goats cheese, basil, baby heritage courgette aged parmesan

REGINETTE POMODORO V

Slow roasted san marzano tomatoes ragu, basil, confit garlic, aged parmesan

RISOTTO MILANSE V

Acquerello rice, saffron, Amalfi lemon, gremolata

SIDES

4.00

CREAMED POTATOES V

Confit garlic

HOUSE SALAD VE

Citronette dressing

TRIPLE COOKED CHIPS V

XO GARDEN GREENS VE

Chilli, garlic, ginger

SAUTÉED FOREST MUSHROOMS V

Spinach, garlic butter

ESPELETTE CHIPS VE

Garlic sea salt

DESSERTS

DARK CHOCOLATE BROWNIE V

Toffee popcorn, dulce de leche, salted caramel ice cream

ICE CREAM VE

Please ask your server for today's selection

MADAGASCAN VANILLA CRÈME BRÛLÉE V

Shortbread biscuit

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of staff know before ordering. Full allergen information is available on request. All prices are inclusive of VAT. There is a discretionary 10% service charge added to your bill. V – VEGETARIAN | VE – VEGAN | N – CONTAINS NUTS