

# 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 VIN

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

### CHICKEN LIVER PARFAIT

Cherry jelly, house pickles, sancho pepperoni & 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 pak choi, 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, chimichurri, anchovy butter, red wine jus, salsa verde, espelette butter, bbq steak sauce

### BAVETTE STEAK 10OZ

(£4.50 Supplement)

### FILLET STEAK 8OZ

(£15.00 Supplement)

### RIBEYE STEAK 8OZ

(£13.00 Supplement)

### TUNA STEAK 6OZ

(£15.00 Supplement)

### SALMON STEAK 6OZ

### SWORDFISH STEAK 6OZ

(£12.00 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 MILANESE 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 V/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