

LUNCH MENU

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

STARTERS

TORCHED SCOTTISH MACKEREL

Charcoal kiln smoked, potato gribiche, pickled radish, bee bread crisp, scorched lime dressing

ROAST HERITAGE BEETROOT V/N

Boltardy beetroot tartare, pickled golden beets, goats cheese puff, bulls blood lettuce, romesco dressing

CHICKEN LIVER PARFAIT

House pickles, sansho peppercorn & blood orange marmalade, 6 day fermented sourdough

BRUSCHETTA VE

6 day fermented sourdough, shallots, citrus & basil dressing

FRENCH ONION SOUP

Snowball onions, cheddar croute

KING SCALLOPS SF

(£4.50 supplement)
Kombu baked celeriac, wagyu black pudding, tomato ponzu, Waldorf salad leaves

MAINS

BEEF BURGER & FRIES

6oz black angus patty, cheddar, 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, tartare sauce, lemon

TOMATO & MOZZARELLA PIZZA V

Shallots, basil

EXTRA TOPPINGS 2.00 EACH

Chicken, aged parma ham, bacon, Cantabria anchovies, prawns

EXTRA TOPPINGS 1.50 EACH

Sundried tomatoes, spinach, peppers, mushrooms

GRILL

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

ADD SAUCE 3.50:

Peppercorn, bearnaise, Yorkshire blue cheese, chimichurri, anchovy butter, red wine jus, salsa verde, garlic butter

FLAT IRON STEAK 10OZ
(£4.50 Supplement)

FILLET STEAK 8OZ
(£15.00 Supplement)

RIBEYE STEAK 8OZ
(£13.00 Supplement)

YELLOWFIN TUNA STEAK 6OZ
(£15.00 Supplement)

SCOTTISH SALMON STEAK 6OZ

SALADS & PASTA

SUPER FOOD SALAD VE

Quinoa & buckwheat, sauerkraut, garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado, citrus dressing

TORCHED BURRATA V

Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb focaccia croutons, shallot citrus dressing

CHICKEN CAESAR

Crisp gem leaves, aged parmesan, herb focaccia croutons, roasted cherry tomatoes, classic dressing

ADD 4.50:

Grilled chicken breast, grilled tiger prawns, seared salmon, grilled halloumi, aged parma ham, Cantabria anchovies

LINGUINI PISTOU V

Goats cheese, basil, baby heritage courgette aged parmesan

PAPPARDELLE POMODORO V

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

RISOTTO MILANESE V

Acquerello rice, saffron, Amalfi lemon gremolata

SIDES

4.00

GARLIC MASHED POTATOES V

Confit garlic

HOUSE SALAD VE

Citrus dressing

TRIPLE COOKED CHIPS VE

Rosemary sea salt

XO GARDEN GREENS VE

Chilli, garlic, ginger

SAUTÉED FOREST MUSHROOMS V

Spinach, garlic butter

ROCKET SALAD V

Cherry tomatoes, aged parmesan, balsamic dressing

DESSERTS

DARK CHOCOLATE BROWNIE V

Toffee popcorn, dulce de leche, salted caramel ice cream

SUMMER BERRY CHEESECAKE N

Almond & raspberry crumb, meringue, white chocolate & raspberry ice cream

ICE CREAM/SORBET V/VE

Please ask your server for today's selection

VANILLA CRÈME BRÛLÉE V

Madagascan vanilla, shortbread

CHEESEBOARD V/N

Please ask your server for today's selection
(£5.00 Supplement)

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 -