
BAR & GRILL LUNCH MENU

STARTERS

BLACK PUDDING & HAM HOCK	11
SCOTCH EGG MAPLE BACON DUST CARAMELISED ONION PURÉE	
SCORCHED FETA & TRUFFLED FIG (V)	10
CHILLI GEL PICKLED BEETROOT MICRO CORIANDER	
BUTTERNUT & COCONUT SOUP (V)	9
SOURDOUGH CROUTES BRÛLÉED LIME PUMPKIN SEED BUTTER	
SEARED GARLIC & SOY KING PRAWNS	10
LIME & MINT GLAZE PICKLED CUCUMBER FRESH CHILLI	
BREADED BRIE (V)	10
APRICOT & GINGER JAM RED VEIN SORREL TOASTED PISTACHIO	

SANDWICHES *All served with a small side salad*

CUBANO	14
BELLY PORK AIR DRIED HAM PICKLES EMMENTAL DIJON SOURDOUGH	
FISH FINGER	12
COD GOUJONS BABY GEM CRÈME FRAICHE TARTARE SOURDOUGH	
BLT	12
MAPLE BACON HEIRLOOM TOMATO BABY GEM BLACK PEPPER MAYONNAISE CHILLI JAM SOURDOUGH	
SMOKED SALMON & BEETROOT CREAM CHEESE	12
PICKLED CUCUMBER CAPERS POPPY SEED BAGEL	

MAINS

MONKFISH & KING PRAWN THAI	20
GREEN CURRY BLACK SESAME TOASTED COCONUT RICE CARAMELISED LIME	
PRESSED PORK BELLY PORCHETTA	21
PISTACHIO CRUMB FONDANT POTATO ROAST GARLIC TENDERSTEM BROCCOLI JUS	
CHUCK & BRISKET BURGER	18
POPPY SEED BRIOCHE BABY GEM HERITAGE TOMATO PICKLES RED ONION MAPLE BACON STILTON IPA KETCHUP CELERIAC & CHIVE SLAW HAND CUT CHIPS	
BATTERED COD LOIN	18
HAND CUT CHIPS MARROWFAT MINTED MUSHY PEAS CRÈME FRAICHE TARTARE	
8oz RIBEYE	28
HAND CUT CHIPS ROASTED SHALLOT VINE TOMATOES PARMESAN CRISPS WATERCRESS EMULSION	

SIDE DISHES

HAND CUT CHIPS	6
ROASTED GARLIC TENDERSTEM	5
BAKED SOURDOUGH & SMOKED BUTTER	6
ONION RINGS	5
OLIVES	6
PEPPERCORN SAUCE	6

PLEASE INFORM YOUR SERVER OF ANY DIETARY OR ALLERGEN REQUIREMENTS BEFORE ORDERING YOUR MEAL. A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THIS IS ENTIRELY SHARED BY THE TEAM.

KEY: VEGETARIAN (V) | VEGAN (VG) | GLUTEN FREE (GF)