



Lunch Menu

Nibbles

Roasted Beetroot Houmous £5

Toasted focaccia **VE** G, SE 564 Kcal

House Focaccia £6

Oil & balsamic, mixed olives **VE** G, SD 782 Kcal

Sweet Potato & Chorizo Croquette £7

Spiced tomato chutney **GF** E, D, S, SD 255 Kcal

Crispy Fried Whitebait £7

Tartare sauce **GF** F, MU, SD 461 Kcal

Starters

Chef's Soup of the Day £7

Warm bread **ASK FOR ALLERGENS & CALORIES**

Chicken & Ham Hock Terrine £9

Chorizo crumb, tomato chutney, balsamic, focaccia crisp

GF ON REQUEST SD, G, S, D, MU 467 Kcal

Blue Cheese Beignet £8

Beetroot & apple rémoulade, watercress salad **V** G, E, D, SD 565 Kcal

Spiced Beans £9

Caramelised red onion, free range duck egg, sourdough toast **V, VE ON REQUEST** G, E, SE, CE 496 Kcal

Monkfish Scampi £11

Garlic caper mayonnaise, charred lemon, cucumber & fennel salad **GF** F, E, SD 292 Kcal

Confit Duck Bonbon £9

Plum purée, pickled red cabbage, sour sultanas **GF** E, MU, SD, CE 639 Kcal

Sunday Best

Roasted Topside of Beef £20

Yorkshire pudding, roast potatoes, season's best vegetables, pan gravy

G, E, D, CE, MU, SD, S 1015 Kcal

Roasted Pork £18

Yorkshire pudding, stuffing, roast potatoes, apple sauce, season's best vegetables, pan gravy

G, E, D, CE, MU, SD, S 1024 Kcal

Chef's Roast of the Day £17

Yorkshire pudding, roast potatoes, season's best vegetables, pan gravy

ASK FOR ALLERGENS & CALORIES

Chef's Vegan

Wellington of the Day £16

Yorkshire pudding, roast potatoes, season's best vegetables, vegan gravy

ASK FOR ALLERGENS & CALORIES

Seasonal Mains

Beer Battered Haddock £15 / £18

Fat chips, smashed peas, tartare sauce, mixed leaves **GF** F, MU, SD 954 Kcal / 1104 Kcal

Harissa & Sumac

Battered Jackfruit £16

Fat chips, smashed peas, tartare sauce, mixed leaves **VE** MU, SD 765 Kcal

Chicken Supreme &

Wild Mushroom Duxelle £21

Crushed new potato & tarragon, beetroot, white wine sauce **GF** D, CE, SD 844 Kcal

Roast Butternut Squash Risotto £9 / £16

Nut free pesto, candied pumpkin seeds

V, VE ON REQUEST G, D, CE, SD 445 Kcal / 694 Kcal

8oz Sirloin Steak £29

Grilled tomato, garlic mushroom, fat chips, watercress salad **GF** SD, MU 1026 Kcal

Add Peppercorn or Blue Cheese Sauce with our compliments **GF** SD, MU, D, CE 456 Kcal

Bangers & Mash £14

Onion gravy, seasonal vegetables, red onion marmalade G, D, SD, CE, MU 914 Kcal

Grilled Chalk Stream Trout £18

Crushed potato, tenderstem broccoli, lemon & dill hollandaise F, E, D, SD 531 Kcal

House Caesar Salad £14

Anchovies, croutons, Parmesan, pickled red onion baby gem lettuce, crispy bacon SD, F, G 608 Kcal

Add grilled chicken breast £4

Sides

Fat Cut Chips £4 v SD 474 Kcal

Skin-on Fries £4 v SD 499 Kcal

Add Truffle & Parmesan £2 D 22 Kcal

Seasonal Vegetables £4 v, VE ON REQUEST D 61 Kcal

Maple Roasted Roots £4 v 182 Kcal

House Salad £4 v MU, SD 476 Kcal

Garlic Ciabatta £4 v G, D 396 Kcal

Add cheese £1 D 203 Kcal

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish remove this element.

