



# 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.

