

LUNCH & EARLY EVENING MENU

11:30AM - 6:30PM | Monday - Friday

Two courses

17.95

Three courses

21.00

STARTERS

Cream of cauliflower soup

Served with crumbled Stilton, capers and parsley

Honey-baked ham

Ham, caper, crème fraîche and wholegrain mustard rillettes, Piccalilli mayo, cornichons and granary toast

Crab and dill cream

Watermelon, crushed avocado, radish and coriander

MAINS

Chargrilled halloumi

Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh

Hoisin-glazed crispy duck leg

Pak choi and coriander mashed potatoes, sesame seeds, steamed broccoli and red wine sauce

Roast salmon

Fennel, dill, orange and watercress salad, lime crème fraîche dressing

Steak, egg and thick cut chips

Thinly beaten rump steak, thick cut chips and a fried hen's egg
£3.95 supplement



SIDES

Peas, sugar snaps and baby shoots	3.75	Green leaf salad with mixed herbs	3.50
Thick cut chips	4.25	Truffle mashed potato	4.50
Truffle and Parmesan chips	4.95	Sprouting broccoli, lemon oil and sea salt	4.50
Extra virgin olive oil mashed potato	3.95	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Jasmine rice with toasted coconut and coriander	3.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50
Green beans and roasted almonds	4.25		



DESSERTS

Strawberry ice cream

With pistachios and a white chocolate sauce

Wooley Hole cheese

A cave-aged, mature Cheddar from Dorset, served with rye crackers, apple and celery

Sticky toffee pudding

With clotted cream and salted caramel sauce

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.