



## Lunch Menu

Daily specials on our blackboard

### Nibbles

**Bread & Salted Butter £5**

**Marinated Olives £4**

### Small Plates

**Whipped Goats Cheese £10 (V)**

Marinated Heritage Beetroot, Nutty Granola

**Slow Cooked Pork Croquette £10**

Apple Purée, Roasted Apple

**Spiced Roasted Cauliflower £10 (VE)**

Peanut Sauce, Coconut Mint Yoghurt, Crispy Shallots

**Crispy Crab Spring Rolls £11**

Sweet Chilli & Coriander Sauce

**Wild Mushroom & Smoked Mozzarella Arancini £10 (V)**

Spicy Tomato Arrabbiata

**King Prawns £14**

Pan Fried in Garlic Butter and Fresh Chillies

### Mains

**Smoked Haddock Fishcake £18**

Poached Egg, Braised Leeks & Peas, Cream Mustard Sauce

**Spiced Half Chicken £22**

Curried Cauliflower, Cumin Potatoes, Coconut Curry Cream

**Confit Duck Leg £18**

Creamed Mash Potato, Honey Roasted Carrot, Buttered Greens & Jus

**Pie of the Day from £18**

Filled Shortcrust Pastry, Creamed Mash Potato, Seasonal Vegetables

**Chargrilled Sirloin Steak £32**

Fries, Buttered Greens & Cream Peppercorn Sauce

**Spiced Sweet Potato Curry £18**

Cauliflower Bhaji, Saffron Rice, Toasted Almonds, Mint Yoghurt

### Puddings

**Sticky Toffee Pudding £9**

Vanilla Ice Cream

**Whipped Pistachio Pannacotta £9**

Chocolate Crèmeux, Pistachio Ice Cream

**Pina Colada Mousse Cake £9**

Lime Cake, Pina Colada Crèmeux, Coconut Mousse, Coconut Ice Cream

**Ice Cream & Sorbet £8**

3 Scoops, Chocolate Crumb

**English Cheese £14**

Quince Jelly, Artisan Biscuits

### Sides

Triple Cooked Chips - Truffle & Parmesan Fries - Buttered Seasonal Vegetables - Seasonal Salad

**All £6**

Please make your server aware of any allergies or intolerances.

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