

Lunch Menu

For the table

Mediterranean olives **(Vegan)** 4.25

Bread selection with butter & olive oil 5.25

Starters

Classic Gazpacho with croutons & macerated peppers (Vegan)	8.25
Pressed ham hock terrine, red onion chutney, toasted brioche	9
Spiced crab rilette, compressed avocado pickled radish & confit lemon (GF)	15
Chargrilled aubergine & tabouleh with Harissa tomato pesto, sambal butter sauce & yoghurt dressing (V)	9
Caramelized goats cheese with pickled beetroot, balsamic & maple sauce (V,GF)	9.5
Heritage tomatoes on sunflower Ajo Blanco topped with rocket & basil pesto, pea shoots & balsamic roasted sunflower seeds (Vegan)	9.5
Soup of the day	7

Salads

Salad confit duck with cucumber spring onion, roasted pepper & sesame seeds (GF)	S-9.5 or L-17
Poached salmon fillet, summer salad of beetroot, tomato & rocket, minted new pots & hollandaise (GF)	22
Chicken Caesar salad, soft boiled egg, fresh anchovies, crisp baby gem leaves & croutons	S-9 or L-17
Charred halloumi, aubergine, pepper, courgette, salad with a balsamic glaze & herb oil (V,GF)	14

Mains

Oven roasted fillet of sea trout with shaved fennel dill & lemon salad, apricot puree & smoked beurre blanc (GF)	27
Corn-fed Chicken supreme, pea puree, truffle potato croquettes & confit cherry tomato	21
Pea & mint risotto topped with vegetarian hard cheese crisps, toasted pine nuts (V,GF) (Add chargrilled chicken fillet - 6)	15
21 day aged English sirloin steak grilled tomato, portobello mushroom, bearnaise sauce & fries (GF)	34
Mushroom & cheese tortelloni, spinach & porcini cream sauce (V)	19.5
Homemade-salmon fishcakes, caprese pesto salad & rocket leaves	18
Thai Red curry, served with jasmine rice & papaya salad (GF)	Vegan 18 Prawn 22 Chicken 18

Sides

Sweet potato fries 4.5 Garden salad 4 Minted new potatoes 4.5 Buttered Peas 4 Fine beans & shallots 4

Desserts

Lemon tart, raspberry sorbet, chocolate shavings	8.5
Warm chocolate fondant with Madagascan vanilla pod ice cream (GF)	8.5
Baked blueberry & sour cream cheesecake, berry compote	8.5
Strawberry Eton mess (GF)	8.5
Chocolate orange tart, orange syrup & burnt oranges (Vegan & GF)	8.5
Cheese & biscuits: Cheddar, Stilton & Brie with plum chutney & fresh pear	11.5
Fresh fruit salad, served with a lemon sorbet (GF)	8.5
Three scoops of ice cream or sorbets from our daily selection	7.5
One scoop	2.5

GF - Gluten Free V - Vegetarian

If you have any food allergies or intolerances, please speak to one of the service team