

Wednesday 16th May - Lunch 12-3PM

Why not try..

Beavertown Bloody 'Ell blood orange IPA 7.2% 7

Renegade Gin, orange peel, fresh rosemary & Fever Tree Indian tonic 6.5

£6 Lunch

BLT sandwich & fries

Sausage & mash

Guacamole on toast, poached egg (v)

To start

Homemade bread, marinated olives (v) 4

Leek & potato soup, homemade bread (v) 5

Rosemary & onion scotch egg 5

Char grilled cauliflower steak, avocado, soy, crispy kale & sesame seeds (ve) 6.5/11

Grilled English asparagus, rocket, truffle oil & parmesan 7.5

Salmon, cod & crab fishcake, spinach, poached egg, hollandaise 8

Crispy squid, coriander, sesame seeds & chilli jam 7.5

Duck liver parfait, apple & raisin chutney, brioche 6.5

To share (2-3 people)

Mezze plate - Grilled halloumi, hummus, artichoke baba ganoush, guacamole, pitta & olives (v) 7/13.5

Charcuterie - serrano ham, Coppa, Spianata salami, toasted bread & olives 8/15.5

Main

Broad bean, pea, mint & parmesan pearl barley risotto, watercress (v) 12.5

Beer-battered fish & chips, mushy peas & tartar sauce 13.5

Sea bass fillet, chive crushed potatoes, English asparagus & bouillabaisse sauce 17

Bacon & cheese burger, mayo, Bloody Mary ketchup & chips 13.5

Grilled free range chicken breast, Lyonnaise potatoes & wild garlic pesto 15.5

Lamb leg steak, jersey royals, broccoli & romesco sauce 19

330g Scottish ribeye on the bone, chips, mixed leaves & peppercorn sauce 22

Sides

Hand cut chips 3.95 // Skinny fries 3.5 // Sweet potato fries 4.5

Truffle & parmesan fries 4.5 // Mixed leaf salad (v) 3.5 // Broccoli (v)

A discretionary service charge of 12.5% will be added to your bill in the dining room. This goes directly to our team.

All dishes marked (v) are vegetarian friendly, (ve) are vegan friendly

Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies. Allergen information is available on request from the team for all dishes. If you are in any doubt, please ask to speak with a manager.