



LUNCH SPECIALS

WEEKDAYS 12 - 3
SATURDAY 12:30 - 3

2 COURSES 24 | 3 COURSES 29

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR INTOLERANCES.

(GF) GLUTEN FREE, (GF*) GLUTEN FREE OPTION, (V) VEGETARIAN, (V*) VEGETARIAN OPTION, (VG)
VEGAN, (VG*) VEGAN OPTION

STARTERS

Roast Plum Tomato & Basil Soup V
Homemade Baked Bread & Salted Butter

Scottish Salmon Gravlax GF
Beetroot Tartar, Dill Crème Fraiche, Marsh Samphire

Duck Liver Parfait GF*
Blackberry & Cashew Ketchup, Lemon & Olive Focaccia

Five Spiced Hummus & Caramelised Figs VG
Grilled Flatbread & Szechuan Paprika Oil

MAINS

Turkey Ballotine With Chestnut & Rocket GF
Pancetta & Cranberry Meatloaf, Cider Potato Fondant, Buttered Kale

Squash & Five Spiced Risotto GF/V/VG*
Spring Onion, Kale, Chives & Roasted Squash

Cajun Spiced Beef Burger VG*/GF*
With Goats Cheese & Red onion marmalade

Cider Battered Fish & Triple Cooked Chips GF*
Mushy Peas, Bloomer Bread, Tartar Sauce & Salted Butter

DESSERTS

Strawberry Brownie Cake V
Black Pepper & Treacle Ice Cream

Traditional Christmas Pudding VG
Brandy Sauce

Lemon Meringue Cheesecake GF/V
Lemon Curd & Tonka Bean Crema Cotta

Our Own Ice Cream Selection V
Three Scoops Of Our Homemade Ice Cream

SIDES

Triple Cooked Chips 4.50
Skinny Fries 4

Truffle & Parmesan Fries 4.50
Sweet Potato Fries 4

Halloumi Fries With Hot Honey 6
Maple Glazed Pigs In Blankets 5

Seasonal Buttered Greens 4.50
Bubble & Squeak 5

Cauliflower & Camembert Gratin 4.50
Beef Dripping Roast Potatoes 4.50
Honey & Rosemary Roasted Carrots & Parsnips 5.00