



LUNCH MENU

While you wait

Bread board, infused oils & salty butter 6.5

Marinated Greek olives 4.5

Starters

Crispy squid with garlic mayo (GF) 9.5

Crispy duck salad, bean sprouts, pak choi, plum & ginger dressing 9

Chicken liver parfait, tomato chutney & toasted focaccia 9.5

Soup of the day with crusty bread (V) 7

Crispy whitebait, tartar sauce 7

Sharing platters

Charcuterie board 24.95

Fish platter 24.95

Ploughman's 20

Mains

Hand crafted pie with garden vegetables, mash & veal jus 19

Homemade chuck burger, crispy bacon & cheddar, with chefs' coleslaw, & fries 21

Trio of pork & leek sausages, colcannon mash, onion gravy 19

Beer battered haddock & chips, mushy peas and tartar sauce 18.5

Plant based burger, pretzel bun, vegan mayo, crispy onions, tomato salsa **(V)** 18.5

Calves liver, crispy bacon, colcannon mash, onion fritter, savoy, veal jus 21.5

Chicken caesar salad, poached egg, parmesan shavings, anchovies, croutons, crispy bacon, caesar dressing 18

Ciabatta's

Bacon, lettuce & tomato

Fish finger, tartar sauce

Roast beef, horseradish

Halloumi, tomato chutney

All served with fries and a side salad 9.95

Jacket potatoes

Venison chilli, crème fraiche 12.5

Cheddar and butterbean cassoulet 12.5



Puddings

Affogato. Espresso with ice cream 5

Sticky toffee pudding with honeycomb, toffee sauce & vanilla ice cream 8

Crème brûlée with shortbread biscuit 8.5

Belgian chocolate Torte & caramel ice cream 7.5

Woodland forest cheesecake with a pistachio crumb & raspberry sauce 8

Selection of cheeses and biscuits 12

Treacle tart, vanilla ice cream 6.5

Vanilla pannacotta, rhubarb syrup, ginger crumb, honeycomb 7.5