



Lunch Menu

Summer 2025

Nibbles

Spanish Pitted Marinated Olives vg £4.50

Mixed Fried Seafood (Italian Style), lemon (2,4,5) £8.00

Charred Aubergine Dip, onion seed pitta (5) Vg GFO £6.50

Halloumi Fries & Sweet Chilli Dip (7) V £6.50

Honey & Soy Mini Sausages, wasabi sesame seeds (12,13,14) £7.50

Starters

Selection of Artisan Breads with balsamic, olive oil & smoked sea salt (5,13) Vg £7.50

Homemade Soup of the Day with Bread & Butter (5,7) V GFO/DFO £8.00

Burrata Caprese, heritage tomatoes, balsamic pearls, extra virgin olive oil, basil, toasted focaccia (5,7) GFO £13.00

Beetroot & Gin Cured Salmon, avocado & crab rillette, rye bread (2,3,4,5,13) GFO £13.00

Wood Pigeon Pate, gooseberries, crostini (5,7) GFO £10.50

ALLERGEN KEY

1. Celery
2. Crustaceans
3. Eggs
4. Fish
5. Gluten
6. Lupin
7. Milk [Lactose]
8. Molluscs
9. Mustard
10. Nuts
11. Peanuts
12. Sesame Seeds
13. SO₂
14. Soy Beans

V – Vegetarian Vg – Vegan

VgO – Vegan Option

GFO/DFO – Gluten/Dairy Free Option

Spice level:

Mild: Med: Hot:

Please let your server know of any allergy or other dietary requirements. Please be aware that nuts and gluten are present in the kitchen. Where fresh fish is used, small bones may be found, and there is a small chance of finding shot in any game.

Sandwiches

(White or brown sandwiches served with a mixed salad & skinny fries)

Chicken, tomato, avocado, louage (3,5,9) GFO £13.50

Oak smoked salmon, tzatziki (4,5,7,9) GFO £13.50

Tofu, tomato, avocado, miso (5,9,14) V GFO £12.50

Mains

Open Puff Pie of the Day served with mash & seasonal vegetables (5, ask server) £18.50

Seabass, salty fingers, roasted shellfish sauce, lobster courgette blossoms (2,4,5,7) DFO £26.00

Lion's Mane Mushroom Steak, miso vegan butter, tofu stuffed courgette flowers (5,14) Vg £25.00

5oz Fillet Steak, blue cheese fennel gratin, roasted cherry tomatoes on vine, red wine jus (1,7,13) £31.00

Grilled Calamari & Halloumi Salad, mixed leaves, cherry tomatoes, radish, sumac dressing (7,8,10) £19.00

Veal Minute Steak, caper salsa, green beans, sugar snaps & crispy potatoes £23.50

Prawn & Courgette Risotto, parmesan reggiano, limoncello (1,2,7) £20.50

Beer Battered Haddock Fillet & hand cut chips with mashed peas & caper dip (3,4,5,13) £19.50

Lamb & Mint Burger, tzatziki, skinny fries (5,7) GFO £19.00

Pork Tomahawk, chimichurri, choose your sides from below £19.50

Side dishes

Heritage Tomatoes & Avocado (13) £6.50

Skinny Fries £4.75

Tomato & Oregano Focaccia (5) £4.00

Creamed Mash (7) DFO £5.00

Mixed Leaf Salad (9,13) £4.50

Sautéed Green Beans £5.00

Bone Marrow Butter (7) £3.00

Miso Vegan Butter (14) £2.00

Med. Vegetable Fries (5) £5.00

Desserts

Selection of 3 Local Cheeses, (ask server) quince jelly, celery & crackers (1,5,7) GFO £12.00

Raspberry & Honey Semifreddo, pistachio tuile (3,5,7,10) £9.00

Apricot Dumplings, cold elderflower custard (5) Vg £9.00

Sticky Date & Toffee Pudding, vanilla bean ice cream (3,5,7) £9.00

Selection of Ice Creams v (Two Scoops) £6.95 (Three Scoops) £9.00

See our ice cream board to find out today's flavours

**Floralis Moscatel
Oro Catalunya
Dessert Wine
(Spain)**



£5.50