

## LUNCH & DINNER MENU

12.00 - 15.00 & 17.00 - 22.00

If you have any dietary requirements, please inform the waiter.

Non gluten containing options available.

Allergens: Ce (Celery), G (Gluten), Cr (Crustaceans), D (Dairy/Milk), Mo (Molusc), Mu (Mustard), Se (Sesame), S (Soya), Sd (Sulphur Dioxide), E (Eggs), F (Fish), N (Nuts), Pn (Peanuts), L (Lupin).

### Starters

<b>Truffle Arancini balls (vegan)</b> Truffle mayo (G, S)	£7.00
<b>Shrimp tacos</b> Pineapple salsa & lime (Cr, Sd)	£9.00
<b>Spiced calamari fritters</b> Lemon aioli & watercress (G, Mo, E)	£9.00
<b>Soup of the day</b> Grilled sour dough slice (G, D)	£9.00
<b>Red pepper hummus, grilled peppers, aubergine &amp; courgettes (vegan)</b> Toasted pita croutons (G, Se)	£9.50
<b>Cheesy Nachos</b> Guacamole, pico de gallo & chive-sour cream (D, S)	£10.00
<b>BBQ chicken wings</b> Spicy Texas dip & garlic aioli (Mu, S, E)	£11.00

### Fresh & Fun

<b>Caesar salad</b> Baby gem, anchovies, caesar dressing, garlic croutons (G, Cr, D, E, F) Add: cornfed grilled chicken (£7.00), salmon fillet (£7.50), cajun spiced prawns (£7.50)	£9.00
<b>Greek salad</b> Red onion, plum tomato, feta cheese, cucumber, Kalamata olives, baby gem lettuce, oregano and house dressing (G, D)	£9.00
<b>Buddha bowl</b> Avocado, butternut squash, beetroot, pickled red cabbage, cherry tomatoes, quinoa and house dressing.	£10.00
<b>Heirloom tomato salad</b> Burrata, basil, extra virgin olive oil, sour dough toast (G, D).	£12.00
<b>Smoked salmon bowl</b> Rocket, red onion, crispy caper, lemon, crème fraiche & pumpernickel toast (F, D)	£12.00

### Main Courses

<b>Beer battered Haddock &amp; chips</b> Tartare sauce, mushy peas & lemon (G, D, Mu, S, Sd, E, F).	£23.00
<b>Sirloin steak</b> Choice of peppercorn, chimichurri or béarnaise.	£28.00
<b>Steak &amp; Ale pie</b> Mash potato & veal jus (G, Ce, D, Sd).	£19.00
<b>Bangers &amp; Mash</b> Red onion gravy (D, Ce, Sd).	£19.00
<b>Salmon fillet Mi-cuit</b> Tenderstem broccoli, beurre blanc, caviar, pea shoots (D, Sd, F).	£26.00
<b>Chicken tikka masala</b> Garlic naan, Saffron pilaf, poppadum's & cucumber raita (G, D, N).	£19.00
<b>Corn-fed chicken</b> Wild mushroom sauce & watercress (Ce, D, Mu, Sd).	£26.00
<b>Wild mushroom risotto (vegan option available)</b> Aged Parmesan (D).	£18.00
<b>Gnocchi (vegan)</b> Squash, cavalo nero, chestnuts & sage.	£18.00

### Sides

<b>Truffle &amp; parmesan fries (D)</b>	£13.00
<b>Steak cut chips</b>	£6.00
<b>Green salad with vinaigrette</b>	£6.00
<b>Steamed seasonal greens</b>	£10.00
<b>Mash potatoes (D)</b>	£7.00
<b>Honey roast carrots –Thyme butter (D)</b>	£7.00
<b>Sauteed spinach (N)</b>	£7.00
<b>Assorted bread basked with basil butter (D, G, S, Se)</b>	£7.00

### Guilty Pleasures

<b>Guilty club sandwich</b> Chicken, bacon, tomato, baby gem, fried egg, on bloomer bread with skinny fries (G, E, D).	£18.00
<b>Guilty vegan club sandwich</b> Avocado, courgette, bell peppers, tomato, baby gem, vegan cheese on bloomer bread & skinny fries (G).	£15.00
<b>Lord Bacon cheese Burger</b> Smoked bacon, Montgomery cheddar, onion relish & truffle fries (G, D, Se, E).	£22.00
<b>Crispy chicken Burger</b> Sriracha Mayo, Asian slaw, coriander & fries (G, D, Se, E).	£19.00
<b>Spring-pea burger (vegan option available)</b> English peas, chickpeas, mint, coriander, cajun fries (G, E, D, S).	£17.00
<b>Beefed up Mac'n'cheese</b> Bolognese & aged parmesan (G, Ce, D).	£16.00
<b>Spicy Linguini</b> Rocket, shrimps, tomatoes, garlic & chilli (G, Cr).	£20.00

### Desserts

<b>Vanilla cheesecake</b> Mixed berry compote (D, E, G, N).	£11.00
<b>Sticky Toffee pudding</b> Caramel sauce, vanilla ice-cream (Ce, D, S, E, N).	£10.00
<b>Crunchy Churros</b> Chocolate sauce, dulce de leche (G, D, E).	£12.00
<b>Chocolate &amp; Pecan brownie</b> Vanilla Ice-cream (G, D, E, N).	£10.00
<b>Fruit salad</b> Fruit of the season.	£19.00
<b>Assortment of ice-creams or sorbets (1 scoop)</b> Please ask your server for flavours available (G, D, S, E, N).	£3.00