



## At Lunchtime

### Starters

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Today's homemade soup .....	<b>£6.50</b>
Pork, duck, orange & parsley terrine, caperberries, celeriac remoulade, toasted sourdough .....	<b>£8.25</b>
Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast .....	<b>£8.25</b>
Salmon tartare, coriander & ginger, crushed avocado with wasabi, pickled mouli, sesame dressing .....	<b>£9.25</b>
Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing with chicken or roasted cauliflower & tofu .....	<b>£8.50/£12.75</b>
Charred tenderstem broccoli, beetroot houmous, chickpeas, smoked almonds, mustard vinaigrette.....	<b>£7.50/£11.50</b>
Crispy sesame king prawns, salt & pepper squid, sriracha mayonnaise .....	<b>£9.75</b>
Crumbled goats cheese, strawberry, baby watercress, chicory & mint salad, dukkah, aged balsamic .....	<b>£7.95/£11.95</b>

### To Share

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Hot garlic ciabatta, roasted red pepper & tomato dip .....	<b>£5.95</b>
Marinated olives, Padron peppers, beetroot houmous, coconut tzatziki & warm flat bread .....	<b>£14.25</b>
Cured meats – Pork, duck, orange & parsley terrine, Padron peppers, Serrano ham, chorizo, mustard glazed chipolatas, marinated artichokes, cornichons & breads .....	<b>£18.95</b>
Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta.....	<b>£14.50</b>

### Sandwiches & Wraps – served with a choice of soup, salad, or home-cut chips

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Beetroot houmous, avocado, grilled courgettes & peppers, baby spinach, vegan pesto, dukkah - granary.....	<b>£9.25</b>
Chicken, crispy bacon, baby gem, shaved parmesan, Caesar dressing - granary.....	<b>£9.50</b>
Breaded haddock goujons, crushed minted peas, tartare sauce - soft wrap.....	<b>£9.50</b>
Spiced chilli crab, guacamole, cucumber & rocket - granary.....	<b>£9.75</b>
Steak, mustard mayonnaise, roasted onions, tomato, rocket - ciabatta.....	<b>£9.95</b>

### Main Courses

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Spinach, avocado, poached eggs, hollandaise sauce, sourdough toast.....	<b>£10.50</b>
Bubble & squeak & poached eggs with griddled ham <b>or</b> smoked salmon <b>or</b> charred tenderstem broccoli.....	<b>£12.50</b>
Wild mushrooms, asparagus, peas & tarragon crème fraiche on toasted sourdough .....	<b>£10.50</b>
Fish & chips – home battered fillet of today's fresh fish with home cut chips & crushed minted peas .....	<b>£15.75</b>
Grilled fillet of sea bass, broccoli, Bombay potatoes, minted yoghurt, tomato & cucumber salsa, curry oil .....	<b>£18.50</b>
Roasted cod fillet, pea, mint & lemon risotto, samphire, pea shoots & herb oil.....	<b>£19.50</b>
Keralan roasted vegetable coconut curry, brown rice, toasted coconut, fresh chilli, sweet potato crisps .....	<b>£14.95</b>
Grilled courgette, king oyster mushroom, asparagus & sun-blushed tomato linguine, toasted pinenuts, vegan pesto & rocket.....	<b>£14.95</b>
Breaded chicken schnitzel, garlic & herb butter, parmesan & truffle chips, spring green salad .....	<b>£16.95</b>
Pan fried calves' liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus .....	<b>£19.75</b>
Conisbee free range Cumberland sausages, Colcannon mash, crispy shallots, onion gravy .....	<b>£14.75</b>
Grilled pork fillet medallions, Welsh rarebit glaze, French beans, sautéed new potatoes & onions, cider sauce.....	<b>£17.50</b>

### Burgers & Steaks

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Gourmet burger with smoked streaky bacon, smoked cheddar, burger sauce or pea & mint falafel burger, grilled halloumi, piquillo peppers, tzatziki - both served with home cut chips & apple coleslaw .....	<b>£15.75</b>
8 oz West country centre cut rump steak, red wine & wild mushroom sauce, potato gratin, sprouting broccoli.....	<b>£22.95</b>
21-day aged West Country 10oz rib-eye steak served with home cut chips, slow roasted tomatoes, onion rings & your choice of bearnaise sauce, garlic & herb butter or green peppercorn sauce.....	<b>£27.95</b>

**Sides - £4.50** Colcannon mash - Home cut chips - Potato gratin -  
French beans and broccoli - Rocket & parmesan salad - Mixed salad - Padron peppers  
Parmesan & truffle home cut chips **£5.50**

*Allergy information is available, please ask a member of our team*