

Two Courses for 25.00

LUNCH MENU

Monday - Thursday | 12 - 2.30pm

Starters

Soup of the day, warm bread VG

Short rib of beef croquettes, harissa mayonnaise, Parmesan

Classic king prawn cocktail, Marie Rose sauce, boiled egg, brown bread & butter

Salt-baked heritage beetroot, whipped white feta, seeds, dressed rocket VG

Mains

Chargrilled buttermilk chicken Caesar salad, boiled egg

Catch of the day, changing with market availability

Pan fried gnocchi, early-season asparagus, green beans, tomato, toasted hazelnut V VGOR

Bavette steak, Cajun fries, chimichurri, fried egg, dressed salad

Add a sauce: Peppercorn | Red wine | Blue cheese 5

Desserts

'After Eight' chocolate torte, mint-choc ice cream, chocolate wafer V

Panna cotta, spiced apple compote, honeycomb V VGOR

White chocolate raspberry cheesecake, raspberry textures, raspberry sorbet V

Two-scoop Callestick Farm ice cream, shortbread V VGOR

Sides

Dirty mash, with pancetta, crispy onions, beef jus 7

Skinny Fries VG 5 **Add** cheese V 2

Beer-battered onion rings VG 5

Tenderstem broccoli, herb butter V VGOR 6

Pot of tea or cafetiere coffee: 4.50

Please ask to see our menu for a speciality tea or coffee



V - vegetarian | VG - vegan | OR - on request. For food allergens and dietary requests, please ask a member of the team. A full allergen menu is available on request and online. Please note sides are supplement charges.