

Two Courses for 25.00

LUNCH MENU

Monday - Thursday | 12 - 2.30pm

Starters

Soup of the day, warm bread VG

Pork belly bites, BBQ sauce, sesame seeds, coriander, apple slaw

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

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

Mains

Homemade chicken Kiev, buttered mash, Tenderstem broccoli

Catch of the day, changing with market availability

Gnocchi, wild mushroom, butternut squash, spinach, Boursin cheese, crispy sage 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

Sticky toffee pudding, banana toffee sauce, Cornish clotted cream or vanilla ice cream
V VGOR

White chocolate & ginger cheesecake, ginger syrup 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.