

Lunch Menu - Dine In & Take Away

12 - 3pm every Thursday, Friday & Saturday

SMALL PLATES + SIDE £12.50

Roasted Celeriac Soup, Rarebit Brioche Toast (v)	12
Toasted house sourdough, local ale rarebit, micro watercress	
Best of British Seafood (gf)	14
Cured trout, Cornish crab, smoked mackerel pâté, horseradish & beetroot	
Sweetcorn Hush Puppies (v, av)	12
Chicken salt seasoning, jalapeño jam, chive ranch	
Buttermilk Fried Chicken / Buttermilk Fried Brie (v)	12.5
Chilli glaze & hazelnuts	
<i>"This" Chicken Wings vegan alternative available (ve)</i>	
Napoli Salami "Chorizo Caesar" (v)	12
Caesar dressing, crispy capers, bitterleaf salad	
Satay Crispy Courgette (ve)	10
Peanut dip, satay seasoning, coriander, burnt lime	

LUNCH PLATES + SIDE £15

Buttermilk Chicken Sandwich	14
Toasted house bread, legendary buttermilk chicken, chilli glaze & truffle mayo	
<i>"This" Chicken Wings vegan alternative available (ve)</i>	
Fish Finger Sandwich	14
Market fish, IPA beer batter, marrowfat mushy peas, lettuce, tartare sauce	
Roasted Cauliflower Satay Curry (ve, gf)	20
Butternut squash, corn ribs, spinach, peanut & coriander crumb, coconut rice	
Spaghetti Bolognese	14
House-made pasta, slow-cooked Bolognese, aged parmesan	

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SERIOUSLY SPECIAL

14oz Dexter T-Bone Steak on the Bone (gf)	35
Confit garlic roasted vine tomatoes, house-seasoned chips, peppercorn sauce, garlic butter	
“40 Clove” Garlic Roasted Spatchcock ½ British Chicken	30
Rosemary chicken sauce, spinach & peas, Tenderstem, chicken salt fries	

SIDES & BAR SNACKS

Plain Fries (ve, gf)	4
Truffle and Parmesan fries (v, gf)	5
Tenderstem Broccoli	6
English rapeseed oil , hazelnuts (ve, gf)	
Nocellara Olives (ve,gf)	6
Cured Chorizo Bites (gf, df)	8
Toasted Bread Basket	10
Flavoured butter, chives (v)	
Chef’s Snack	12
Toasted sourdough, flavoured butter, olives, cured meat, house pickles	

DESSERTS

Pistachio Tiramisu (v)	8.5
Pistachio cream, chocolate coffee sponge, pistachio's	
Biscoff & Banana Cheesecake (v)	8.5
Pecans, salted caramel, banana chips, Biscoff ice cream	
Jar of Pumpkin "Pie" (v)	8.5
Whipped custard, feuilletine, honeycomb	
Rum-Compressed Pineapple (ve, gf)	8.5
Autumn berries, orange coconut yoghurt, chocolate crumb	

POST DINNER DRINKS	75ml
MAD Natural Sweet, South Africa	12
Cockburns, Fine Ruby Port	9

A discretionary 10% service charge has been added to your bill. This helps support our amazing team, who work hard to make sure your experience with us is enjoyable and relaxed. Thank you for dining with us — we really appreciate your support and look forward to welcoming you back soon.