

## LUNCH



12.30PM - 5.30PM

### NIBBLES SHARING BOARD

OLIVES, CHICKEN POPCORN, PLAICE FISH FINGERS, CHARCUTERIE, HUMMUS & PITTA BREAD  
£20

OLIVES	£4	CHARCUTERIE & PICKLES	£5
ARTISAN BREAD	£4	HUMMUS & PITTA	£5
CHICKEN POPCORN	£5	PLAICE FISH FINGERS	£5

## SMALL DISHES

SOUP OF THE DAY	£6
ARTISAN BREAD	
GRILLED MACKEREL	£7
ZHOUG DRESSING & CAPERS	
PEA & MINT RAVIOLI	£9
PEA PUREE, FRESH PEAS & ROCKET	
CHICKEN LIVERS	£7
BRANDY, THYME, ONIONS & CREAM SAUCE	
CRAB SALAD	£10
GRAPEFRUIT, AVOCADO, BASIL & CHILLI	

## BRUNCH

EGGS ROYALE	£12
POACHED EGGS, SMOKED SALMON, SPINACH & HOLLANDAISE SAUCE	
AVOCADO	£9
POACHED EGGS, AVOCADO, SLOW ROAST TOMATO ON SOURDOUGH TOAST	
BENEDICT	£9
POACHED EGGS, ROAST HAM & HOLLANDAISE SAUCE	
ASPARAGUS	£8
POACHED EGG & TRUFFELED SOURDOUGH CROUTONS	

## LARGE

MUSSELS	£9	SUPERFOOD SALAD	£10	CAESAR SALAD	£10
WHITE WINE & CREAM SAUCE WITH SOURDOUGH BREAD		SWEET POTATO, GRAINS, TENDERSTEM, CASHEWS, POMEGRANATE, SPINACH, WATERCRESS, YOGHURT & LIME		GRILLED CHICKEN, PANCETTA, LITTLE GEM, PARMESAN, ANCHOVIES & CROUTONS	
COTTAGE PIE	£14	GRAND BURGER	£12	PAPPARDELLE	£14
RICH MINCE BEEF & VEGETABLES, CREAMY POTATO TOPPING		PANCETTA, MONTY JACK & BURGER RELISH ON A TOASTED BRIOCHE BUN		BEEF SHIN RAGU, PARMESAN & FRESH PAPPARDELLE	
SEA BASS	£14	POACHED SALMON	£15	SPICED CHICKEN	£12
TENDERSTEM BROCCOLI & SALSA VERDE		WARM POACHED SALMON, SAMPHIRE, RADISH, TOMATO & POACHED EGG		SWEET POTATO, AVOCADO, CORN & CHIPOTLE SALAD	
TOMATO SALAD	£12	220G FILLET	£25	DUCK BREAST	£15
FRESH & HOME DRIED HERITAGE TOMATOES, FRESH BURRATA, ROCKET & BASIL OIL		GARLIC & HERB BUTTER		SIMPLY SLICED & DRIZZLED WITH CHIMMICHURRI SAUCE	
		280G RIB EYE	£23		
		GARLIC & HERB BUTTER			

## SIDE DISHES

MARKET SALAD	£4	ROASTED CAULIFLOWER	£4
TOASTED SEEDS & HOUSE DRESSING		POMEGRANATE & YOGHURT DRESSING	
CHARRED BROCCOLI	£4	BAKED SWEET POTATO	£4
ROASTED SALTED ALMONDS		CHIPOTLE MAYONNAISE	
HOMEMADE CHIPS	£4	POSH CHIPS	£5
MALDON SEA SALT		PARMESAN & TRUFFLE OIL	

### FOOD ALLERGENS

IF YOU OR ANY OF YOUR PARTY HAVE AN ALLERGY OR DIETARY RESTRICTIONS PLEASE INFORM A MEMBER OF STAFF WHO WILL BE HAPPY TO DISCUSS YOUR REQUIREMENTS. EVERY CARE IS TAKEN TO AVOID ANY CROSS CONTAMINATION WHEN PROCESSING A SPECIFIC ALLERGEN FREE ORDER. WE DO HOWEVER WORK IN A KITCHEN THAT PROCESSES ALLERGENIC INGREDIENTS AND DOES NOT HAVE A SPECIFIC ALLERGEN FREE ZONE OR SEPARATE DEDICATED FRYERS.

### PAYMENT

WE KINDLY ASK ALL GUESTS TO SETTLE THEIR BILLS USING DEBIT CARD, CREDIT CARD, CONTACTLESS PAYMENT OR APPLE PAY.