

SAMPLE LUNCH MENU

STARTERS

Carrot, honey & ginger soup, chefs bread (v) £ 6.95

King prawns, tomato, chilli & garlic, ciabatta £9.50

Pig's cheek, chilli fig chutney, crumbed feta, artichoke crisps, fennel £9.50

Torched mackerel, pink Yorkshire rhubarb & ginger, coriander emulsion £8.95

Hot smoked Chalk Stream trout, dill emulsion, Heritage beetroot, sour dough croutons, horseradish £ 9.50

Chicken liver parfait, che's brioche, red onion marmalade £8.95

MAINS

Pan seared fillet of hake creamed potatoes, mussels, asparagus, split dill sauce £19.50

Black Angus fillet steak, hand cut chips, café de Paris butter,
roasted cherry beef tomatoes, greens £28.95

Steak burger, chef's brioche bun, smoked cheddar, celeriac slaw, hand cut chips £16.95

LIGHTER LUNCHES/SALADS

Chef's fish goujon & tartare sauce open sandwich £10
Slowly cooked Maroccan lamb shoulder, flat bread tzatziki, almond flakes,
fennel, radish & onion £15
Heritage beetroot, shelled hemp seeds, torched Driftwood goat's cheese & bon bons,
chai seed cracker, raspberry vinegarette (v) £15
Torched mackerel, chorizo, red pepper salsa salad, pine nuts, hot smoked paprika emulsion £15
Mushroom agnolotti, peas, wild garlic emulsion, pecorino cheese (v) £15
Pimped up chicken Caesar salad – smoked chicken breast, panko Burford brown egg, chard baby gem, wild garlic, pancetta, Parmesan £15

CHILDREN (Under 12) £ 8.95

Choose one of the following:
Chicken breast, sausages, fish goujons
All with French fries & garden peas

DESSERTS £7.95

Chocolate fondant, pistachio ice cream
Sticky toffee pudding, miso caramel sauce, vanilla ice cream
Caramalized apple & calvados terrine tatin, cinnamon ice cream
Lemon tart, raspberry sorbet, coconut snow

If you suffer from any allergies then please advise a senior member of staff, thank you.

