

November Lunch Menu



Kitchen Open

12 noon-2pm & 6-9pm Tuesday - Saturday

12-3.30pm Sunday - Sunday Lunch menu

Small Plates

Homemade focaccia & olives (v)	£6.50
Japanese BBQ chicken wings, spring onion	£5.95
Red pepper houmous, tortilla (vg)	£4.95
Deville whitebait, black garlic aioli (gf)	£5.95

Starters

Crispy pigs cheek, celeriac & apple remoulade, water cress, jus	£6.95
Seared scallops, mustard creamed leeks, samphire & Nduja butter	£11.50
Coconut crusted king prawns with mango & chilli salsa	£6.95
Soup of the day with focaccia (vg)	£6.95

Rustic ciabattas, all served with fries

Bacon, lettuce, tomato & mayo	£9.50
Smoked salmon, cream cheese, watercress & guacamole	£9.50

Mains

Warm sweet potato, pak choi & feta salad, sesame oriental dressing & confit duck leg (gf)	£19.95
Ox cheek ragu, pappardelle, parmesan & ciabatta	£17.95
Steak & stilton <i>or</i> Chicken, leek & ham hock pie, mash, seasonal greens & red wine gravy	£18.95
Pan fried lambs liver, crispy bacon, spring onion mash & charred hispi cabbage (gf)	£16.95
Beer battered haddock, twice cooked chips, garden peas & tartare sauce (gf)	£11.95/£17.50
Crown prince pumpkin & butternut squash risotto, hazelnuts, stilton & watercress (vg, gf)	£14.95
Add corn fed chicken breast for £5	
Buttermilk chicken burger, bbq sauce, cheddar, gem, tomato, crispy shallots in a brioche bun, slaw & fries	£16.50
28 day dry aged 10oz rib eye steak, twice cooked chips, roasted plum tomatoes, field mushroom & watercress (gf). Add peppercorn sauce £3.50, garlic butter £1.50 or Nduja butter £1.50	£28.95
Pan fried stone bass, parmentier potatoes, black pudding & onion, samphire & white wine cream sauce	£22.50
Indonesian lamb rendang curry, basmati rice & naan bread	£17.95
10oz bavette steak – served medium rare. Fries, watercress & marmite battered onion rings (gf)	£20.95
Add peppercorn sauce £3.50, garlic butter £1.50 or Nduja butter £1.50	

Extras

Homemade coleslaw (v)	£3.50	Seasonal greens	£3.95
Twice cooked hand cut chips	£3.95	Sautéed garlic mushrooms	£3.95
French fries	£3.95		

Desserts

Blackberry curd tart with meringue & blackberry ripple cream	£6.50	Espresso martini	£9.00
Chocolate fondant, coffee ice cream (Please allow 15 minutes)	£7.25	Americano	£3.00
Trio of cheese, millers toasted biscuits, grape & celery herb salad (gf)	£11.95	Espresso	£2.50
Affogato & biscotti (vg, gf)	£5.50	Latte	£3.00
Orange polenta cake with chocolate & blood orange ice cream (vg, gf)	£6.95	Cappuccino	£3.00

Coffee

VG – a vegan option is available V – a vegetarian option is available GF – a gluten free option is available

Please let your server know if you have any allergies