

1539

SAMPLE LUNCH MENU

WHILE YOU WAIT

Mixed Olives | £3.45

Artisan Breads | rapeseed oil & homemade fruit vinegar £3.25

Smoked & Wasabi Nuts | £3.50

STARTERS / LIGHT BITES

Dan's Black Pudding | wholegrain mustard emulsion, crispy pancetta £6.50

Leek & Potato Soup | herb oil £5.00

Smashed Avocado | bloomer, poached egg £6.95

Homemade Baked Beans | chorizo, bacon, tomato, sour dough £5.95

Smoked Haddock & Chive Fishcake | shallot & caper salad £6.25

Breaded Goats Cheese (V) | walnuts, pea shoot salads £5.95

MAINS

Chargrilled 10oz Welsh Rump Steak | sautéed mushrooms, hand cut chips £19.50 *

(Sauces | Bearnaise | Peppercorn | Red Wine £1.50 each)

Sumac Chicken | warm bean & beurre blanc salad, red wine reduction £13.50

Twice Cooked Belly Pork | pearl barley, charred vegetables, apple Tatin £14.50

Smoked Cod | pea risotto, pickled pink onions £14.50

Fish Pie | garden peas, citrus fennel salad £13.50

Soy Marinated Hanger Steak | noodles, crispy kale, miso £18.95 *

Sundried Tomato Arancini (V) | saffron cream, wilted greens £12.95

DESSERTS

Baked Cheesecake | orange parfait £5.95

Dark Chocolate Brownie | raspberries, vanilla ice cream £6.50

Earl Grey Panna Cotta | wild flower honey, garibaldi biscuit £6.00

Strawberry & Cream | strawberry delice, Chantilly cream, strawberry coulis £6.00

British & Continental Cheese Selection | chutney, damsel crackers £8.50 *

TWO COURSES £15.39 | THREE COURSES £19.50

* (£4.00 supplement)