

# Lunch

## Get started

Bread board, salted butter 2.

Specially marinated Spanish olives 3.

Warm bread, olives, Lincolnshire poacher, pickles 8.

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## Small plates:

3 Plates @ 15.

4 Plates @ 20.

Cranberry and sage scotch egg, Dijon mayo 6.

Ground beef, pithivier, spiced carrot pureé 6.

Salt and pepper squid, squash, almonds, chilli, buttermilk 6.5

Brussels sprout, leek and goat's cheese gratin, walnuts 6.

Chicken and black pudding fritters, remoulade, hazelnut dressing 6.

Hake and potato cake, spinach, hot tartare sauce 6.5

Cream of cauliflower soup, capers, raisins, focaccia 6.

Whipped smoked mackerel, pickled cucumber, dill, apple, crispy chicken skin 6.5

Pork rillettes, pickles, braeburn apple, sourdough 6.

Spiced red wine pear, fig, blue cheese, pecans, celery 6.5

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## Big plates:

Beer battered hake, tartare sauce, crushed garden peas 10.5

Pearl barley risotto, poached hen's egg, foraged mushrooms, gremolata 10.5

8oz. rib-eye/fillet, fat cut chips, peppercorn sauce 19.5/26.

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## Afters:

Dark chocolate fondant, pistachio ice cream, honeycomb 6.5

Hand made ice cream and sorbet 5.5

Sticky date sundae, salted caramel ice cream 6.5

British cheese, grapes, chutney, crackers 7.5