

Lunch



2 small plates & 1 side @ 9.

Small plates:

Green pea soup, fresh mint, warm bread 6.

Smoked haddock scotch egg, harissa mayo, sweet pickled carrot 6.5

Glazed cabbage and broccoli, toasted peanuts, soy and sriracha 5.

Breaded cod nuggets, tartare, crushed garden peas 6.5

Marinated beets, goats cheese, bitter leaves, pecan dressing 6.

Baked hen's egg, slow cooked ham and leeks, mustard butter 6.5

Cauliflower fritters, spinach, caper and raisin dressing 6.

Crispy chicken terrine, pickled mushrooms, truffle mayo 6.5

Hot-smoked salmon, Charlottes, crispy caper berry, horseradish cream 6.5



Big plates:

Beer battered cod, thrice cooked chips, crushed peas, tartare 9.

Hand rolled linguine, spinach, soft herbs, garden salad 9.

Slow cooked chicken thighs, pink firs, spring onions, chorizo vinaigrette 9.

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



Afters:

Dark chocolate tart, cardamom ice cream, honeycomb 7.

Hand made ice cream and sorbet, fruit and nut biscuit 5.

Brown ale cake sundae, preserved cherries, malted ice cream 6.5

British cheese, grapes, chutney, crackers 7.5



Sides 2.5

Creamed potato / thin cut fries, parmesan, curry salt / seasonal salad /
buttered Charlottes, parsley, garlic & lemon / broccoli, chilli & almonds