

This menu is also available for collection or delivery, some items may be altered slightly to suit.

## Lunch

### Get started:

Specially marinated Spanish olives 3.

Shaved iberico ham, sourdough toast, chilli pickled onions, parmesan 8.5/16.

### Small plates:

Whipped smoked mackerel, beer bread toast, pickled cucumber 7.

Cream of celeriac soup, truffle and chive oil, warm bread 6.5

Iberico ham and potato scotch egg, celeriac remoulade, granny smith 7.

Curried cauliflower bhaji, yoghurt, sultanas, almonds 6.5

Soy and sriracha glazed greens, toasted peanuts 5.

Crispy chicken bar, parmesan cream, pickled garlic stalks, hazelnut 7.

•••

### Big plates:

Slow cooked beef, bourguignon garnish, pink fir, glazed carrot 10.

Skrei cod fish cake, glazed greens, warm tartare 10.

Grilled goat's cheese polenta, poached hen's egg, Paris browns, herb butter 10.

8oz. rib-eye/fillet, fat cut chips, peppercorn sauce 20/26.5

•••

### Afters:

Chocolate tart, cardamom ice cream 7.5

Hand-made ice cream and sorbet, fruit and nut biscuit 5.5

Spiced apple cake sundae, almond crunch, vanilla ice cream 7.

British cheese, grapes, chutney, crackers 8.

•••

### Sides 3.

Thin cut fries, truffle oil, parmesan / seasonal salad / broccoli, chilli & almonds  
/ glazed carrots, fennel and cumin / thrice-cooked chips

\* Individually priced

Please inform us of any dietary requirements when booking and ordering.  
Half portions are available - please ask for other children's options.