

# Lunch

## Plates:

Warm bread, salted butter 2.5

Specially marinated Spanish olives 3.

Haggis scotch egg, romesco sauce 7.

Cream of mushroom soup, cheese on toast 6.5

Craster kipper, marinated beetroot, horseradish, potato, hen's egg 7.5

Shaved iberico ham, sourdough toast, red onion pickles , parmesan 8.5 / 16.

Jerusalem artichokes, shaved pear, goat's curd, hazelnut dressing 7.5

Crispy pork belly fritters, Salt 'n' Pepper squid, celeriac remoulade, Granny Smith 10.

Beer battered haddock, hand cut chips, crushed peas, tartare 12.5

Whole grilled mackerel, dressed potato, pickled cucumber and beetroot salad 13.

Hand rolled linguine, foraged mushrooms, truffle butter, soft herbs 12.

Ground fillet and bacon burger, vintage cheddar, seeded brioche (choose your side) 11.

8oz. Rump / rib-eye / fillet, fat cut chips, peppercorn sauce 17. / 20. / 27.

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## Afters:

Ale cake sundae, pecans and popcorn, malted ice cream 7.5

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

Plum and almond tart, vanilla ice cream 7.

British cheese, grapes, chutney, crackers 8.5

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## Sides 3.

Thin cut fries, truffle oil, parmesan / wok-style greens, peanuts, Korean glaze /  
seasonal salad / creamed potato / thrice-cooked chips / braised red cabbage / cauliflower  
cheese /

roasted carrots, fennel and chilli butter / crushed swede, cracked pepper

Please inform us of any dietary requirements when booking and ordering.

Half portions are available - please ask for other children's options.