



Lunch

1 Course £9.95 / 2 Courses £15.95 / 3 Courses £19.95

House Bread

Ravioli, Porcini Mushrooms, Truffle, Sourdough & Chestnut

Mackerel Three Ways, Kohlrabi, Mooli & Apple

Pressed Ham Hock & Chicken Terrine, Celeriac Remoulade, Heritage Apples, Cider [+£3]

Squash Risotto, Baby Pumpkins, Sage & Goats Cheese

Hake Ballotine, Pressed Pork Shoulder, Mussels Fricassée

Duo of Beef Poached Rump, Crispy Cheek, Parsnip, Fruit Mustard [+3]

Sautéed Seasonal Greens £3.5 Hassleback Potato & Sour Cream £3.5

Stout & Mature Cheddar Mac & Cheese £3.5

Banana Set Custard, Pecan, Toffee & Chimney Fire Kenyan Coffee

Apple Parfait, Pastel De Nata, Apple Sorbet, Granola

Selection of British & Irish Cheese, Chutney, House Crackers [+£5]

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.