

## Autumn Lunch Menu

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### **While you wait**

Bread of the day, house butter (VGO,GFO) <i>Please ask your server for more information</i>	£5.00
Roasted aubergine baba ganoush, puff pastry straws (VG)	£6.00

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### **Something light**

Cured trout, cucumber gel, dill emulsion, crispy caper (GFO)	£12.50
Salt baked beetroot, whipped feta, pickled beetroot carpaccio, dill (VG,GF)	£10.50
Cream of cauliflower soup, welsh rarebit (GFO)	£9.00
Pasture for Life certified beef scotch egg, piccalilli ketchup (GF)	£12.00

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### **Something filling**

Pan-fried fish of the day, butter bean & chorizo stew, kale (GF)	£27.00
Pasture for Life certified beef burger, brioche bun, organic cheddar, house pickles, house ketchup, triple cooked chips (GFO)	£19.00
Pasture for Life certified beef sausages & mash with red onion gravy	£25.00
Teriyaki glazed aubergine, tenderstem broccoli, crispy garlic (VF, GFO)	£25.00

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### **A little extra**

Koffman's fries (VG, GF)	£5.50
Celeriac and butternut squash dauphinoise, crispy sage (V)	£6.00
Beef dripping roasted hispi cabbage, St John's green sauce (GF,V)	£6.00
Heritage carrots, gremolata (GF,V)	£5.00

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### **Something sweet**

Dark chocolate & miso crèmeux, cocoa nib tulle, salted caramel icecream (VGO, GF)	£10.00
Lilliput Farm 'Crumble Tree' apple & pear crumble, vanilla icecream (V,GF)	£9.50
Choice of local cheese, onion pickle, house crackers <i>Add additional cheese for £3.00 (GF)</i>	£9.00
Selection of local icecreams and sorbets (VGO,GF)	£3.00 per scoop

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**Please inform a member of staff of allergies or intolerances.**

**Please be aware that while every precaution is taken, we cannot guarantee all our products are 100% free from cross-contamination.**

GF = Gluten Free / GFO = Gluten Free on request

VG = Vegan / VGO = Vegan on request

V = Vegetarian