

# 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
Corned beef hash browns, beef fat mayo (GF)	£6.50
Chargrilled bell peppers with whipped goats cheese(GF, VGO)	£6.00

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## Starters

Pan seared red mullet, roasted tomato and garlic ragout(GF)	£12.50
Roasted Beetroot & carrot, savoury granola, miso, garlic and cashew nut cream, coriander oil (GF VG)	£10.50
Cream of fennel and roasted parsnip soup, white bloomer (V,GFO)	£9.00
Pan seared breast of pheasant, pear & fennel salad, walnut dressing (GF)	£12.00
Pasture for Life certified beef meatballs - Swedish style, sage & cider cream, cranberry compote (GF)	£12.00

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## Main Courses

Pan-fried fish of the day, roasted puy lentils, zhoug, fennel & pickled radish salad (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
Roasted sweet potato & courgette, celeriac puree, pumpkin seed pistou (VG GF)	£18.50

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## Sides

Koffman's fries (VG, GF)	£5.50
Heritage honey Roasted Chantenay carrots (GF, VGO)	£5.00
Roasted tenderstem broccoli, cesar dressing, shaved parmesan (V, GF)	£6.00

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## Puddings

Ginger sponge, white chocolate puree, poached rhubarb & honeycomb (VG)	£10.00
Treacle tart, orange chantilly cream (V)	£9.50
Dark chocolate ganache, orange cremeux, chocolate pate sucree (V,GFO)	£10.00
Choice of one local cheese, bresaola, red onion chutney, waste bread crackers <i>Add additional cheese for £3.00 per slice(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