

Winter Lunch Menu

While you wait

Bread of the day, house butter (VGO,GFO) <i>Please ask your server for more information</i>	£5.00
Roasted Brussels sprouts, crispy lardon, miso mayo (GF)	£6.00
Roasted courgette baba ganoush, puff pastry straws (VG)	£6.00

Starters

Pan seared red mullet, roasted tomato and garlic ragout(GF)	£12.50
Beetroot & carrot tartare, cashew nut cream, garlic pickle (GF VG)	£10.50
Pan seared breast of pheasant, pear & fennel salad, walnut dressing (GF)	£12.00
Winter vegetable broth, white bloomer (VG GFO)	£9.00
Pasture for Life certified beef meatballs - Swedish style, sage & cider cream, cranberry compote (GF)	£12.00

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 pumpkin & courgette, artichoke puree, sunflower pistou (VG GF)	£18.50

Sides

Koffman's fries (VG, GF)	£5.50
Root vegetable dauphinoise (V GF)	£6.00
Braised red cabbage (VG)	£6.00
Honey Roasted Chantenay carrots (GF VGO)	£5.00
Mixed winter leaf salad, pickled red cabbage, roasted hazelnuts and orange & sage dressing (GF VG)	£5.50

Puddings

Mincemeat frangipane tart, cardamon & orange anglaise (V)	£10.00
Malted chocolate mousse, mulled wine gel, spiced shortbread (VGO GFO)	£9.50
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

**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