

LUNCH MENU

SERVED 12 — 3PM (FOR INSIDE DINING ONLY)

Mixed bread bowl & salted butter (v) 3

Olives - Kalamata black and large green Sicilian olives (v) 3.5

Snacks - (see specials)

STARTERS

Buttered chicken liver pate - toasted brioche - shallot & pear chutney 6

Asparagus - crispy duck egg - garlic mayonnaise (v) 7

Tortilla - prawn - spinach - pepper 6.5

Roast hand dived scallops - hazelnut butter - bacon - apple 8.5

Beetroot - smoked goats cheese - toasted hazelnut - buttermilk (v) 6.5

Breaded langoustine (scampi) — parsley mayonnaise — capers - shallots 7.5

Moules Marinière (no shells) - treacle bread 7.5

Soup of the day (v) 6

SALADS & BREADS

Smoked chicken & bacon - Parmesan - gem lettuce salad 9.5

Buffalo mozzarella — BBQ heritage tomatoes — pesto — pine nuts (v) 9.5

King prawn — Asian & crab slaw — peanut sesame — granola 10.5

Smoked beef chopped salad — blue cheese — potato — hazelnut 11.5

Anchor ploughman's British cheeses - thick cut ham - Scotch egg - breadpickled onions 10

BBQ pulled pork — toasted brioche bun — BBQ mayonnaise & chips 11

STOVE

10oz aged Sirloin on the bone - watercress - chestnut mushrooms - onion - tomato jam - hand cut chips 22.5

Beef burger - cheddar — Dingley Dell bacon - chips 12

Thick cut traditional ham (served cold) - duck egg - chips 9.5

Beer battered haddock - chips - tartar - lemon 11.5

Breaded scampi - chips - tartar - lemon 9.5

Wild garlic risotto - roast hazelnut - cream cheese - truffle (v) 13

(See server for alternative vegetarian dishes)

SIDES

Rocket — blue cheese — crouton 3.5

Mozzarella — pesto — BBQ tomatoes 4

Gem — caesar dressing — crisp chicken skin 4

Buttered green beans & tenderstem broccoli 4

Buttered mash & gravy 3.5

Cheesy chips 4

Duck fat chips 3.5

Cheesy chips with truffle 4.5

Food allergens & intolerances

Before ordering please speak to our staff about your requirements

A 10% service charge will be added for tables of 8 and above

Dishes on this menu are subject to changes