

LUNCH MENU

SMALL PLATES

HOMEMADE BREAD BOARD hummus, confit pork butter £5.95

SPICED CARROT & HONEY SOUP bread & butter £4.95

BRAISED DUCK LEG lentil, mushroom, red wine jus £6.50

FRIED WHITE BAIT salsa verde, citrus salad £6.50

ROAST RIBBED PUMPKIN brie custard, truffle vinaigrette £6.50

GIN CURED SALMON compressed cucumber, dill, salmon roe £6.95

SANDWICHES

(On your choice of: ciabatta, herb focaccia, onion seed brioche bun)

MATURE CHEDDAR homemade chutney, sunblush tomato, chips £7.95

SMOKED SALMON pickled cucumber, chive crème fraiche, chips £8.95

CAJUN SPICED CHICKEN BREAST garlic mayonnaise, chips £12.95

CLASSIC BEEF BURGER smoked cheddar, pickles £13.75

PARMA HAM & MUSTARD MAYONNAISE gherkin, chips £8.50

MAIN COURSES

8oz 28 DAY AGED RIB EYE STEAK onion rings, chips, Portobello mushroom, peppercorn sauce
£22.95

TIFFIN GOLD BEER BATTERED FISH AND CHIPS tartar sauce £10.95 (add garden peas £2.50)

MUSHROOM RISOTTO chestnut, pickled onion £12.95

CUMBERLAND SWIRL horseradish mash, wilted greens, black pepper jus £13.95

SLOW COOKED PORK BELLY roasted root vegetables, braised cabbage, cider £14.25

MUSSELS & CHIPS bread & butter £12.50

SIDES TRIPLE COOKED CHIPS £3.50 PARMESAN AND TRUFFLE CHIPS £4.25

DESSERTS

MUSCADE PUMPKIN & RAPESEED CAKE crystallised seeds, honey ice cream £7.00

DARK CHOCOLATE MOUSSE quince sorbet, almond crumb £7.50

MALTED WHEAT PANNA COTTA clementine sorbet £7.00

CHEESE SELECTION homemade chutney, homemade crackers & bread £10.50

TRIO OF ICE CREAM £4.95