



## Lunch Menu

### SMALL PLATES

#### **Terrine**

Chutney, Toasted Sourdough

#### **Burrata (v)**

Isle of White Tomatoes, Basil Oil

#### **Cured Salmon**

Pickled Shallot, Capers, Crouton

#### **Rarebit (v)**

Arkells IPA, Toasted Sourdough

#### **Prawn**

Salad, Mary Rose Sauce, Croutons

### LARGE PLATES

#### **Hake**

Fondant Potato, Mussel Beurre Blanc, Monks  
Beard

#### **Steak**

Minute Steak Open Sandwich, Café de Paris  
Butter, Skin-on Fries, Watercress

#### **Chicken**

Roast Chicken Breast, Creamed Potato,  
Roscoff Onion, Sauce Chasseur

#### **Charcuterie**

Cured Meat Selection, Balsamic Onions,  
Toasted Sourdough, House Chutney

### SALADS

#### **Beetroot (v) (vg)**

Goats Cheese, Baby Mixed Lead, Honey  
Mustard Dressing

#### **Smoked Salmon**

Cucumber, Pickled Shallot, Rocket

### DESSERTS

#### **Sticky Toffee Pudding (v)**

Salted Caramel Sauce, Ice-Cream

#### **Dark Chocolate**

Delice, Vanilla Milk Puree, Yoghurt Sorbet

#### **Brownie (v)**

Vanilla Ice-Cream

#### **Cheese**

British Cheese Selection, Crackers, House  
Chutney

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.

Some of our dishes may contain allergens. If you have any questions or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A discretionary 12.5% service charge is applied as standard to all bills.