

SUMMER LUNCH MENU

SERVED SATURDAY AND SUNDAY FROM 12.30PM TO 3PM.

Bread (v)(vg) - £5

Bread, Olives, Olive Oil and Balsamic Dip

Heritage Tomato (v) or (vg substitute available) - £8.50

Mozzarella, Aged Balsamic, Rocket

Terrine - £10.50

Chutney, Brioche, Watercress

Padron Peppers (v) or (vg substitute available) - £9.50

Pan Fried Padron Peppers, Lemon, Rock Salt, Rachel Goats Cheese

Baked Courgettes (v) or (vg substitute available) - £7.50

Blue Cheese, Wholegrain Mustard Dressing, Pea shoots

Cornish Mussels - small £8 / large £14

Fennel, Purity's Pure Cider, Cream

Charcuterie - £14

Mixed Cured Meats, Red Onion Marmalade, Pickles, Sourdough Crisps

Cheese (v) - £11.50

Selection of English Cheeses, Chutney, Crackers

Plaice - £11.50

Breaded Fillets of Plaice, Tartare Sauce, Pickled Vegetables

Squid - £12

Crispy Squid, Chilli Jam

Pea Risotto (v)(vg) - £12

Risotto, Rachel Goats Cheese, Baby Leeks, Asparagus, Spinach

Sunday Roast - £17.50

Served With Roast Potatoes, Baked Root Vegetable Puree, Mixed Green Vegetables,

Creamed Leeks, Red Wine Gravy

(Ask Server For The Weekly Seasonal Choices)

Skin on Fries (v)(vg) - £4 **Parmesan and Truffle Skin on Fries** (v) - £4.50

SOMETHING SWEET

Cheesecake (v) or (vg substitute available) - £7.50

Whipped Cheesecake, Strawberry, Shortbread Crumb, Strawberry Sorbet

Chocolate (v) - £8

Dark Chocolate Tart, Raspberry, Raspberry Sorbet

Sorbets (v) (vg) - £5

Selection of 3 Homemade Sorbets

(v) vegetarian, (vg) vegan, (vg alternative) dish has been 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 10% service charge is applied as standard to all bills.