



-Lunch-

(Monday-Saturday 12pm-3pm)

Chili & Garlic Olives 6 (v)

Otis & Belle Sourdough, Aged Balsamic & Olive Oil 5 (v)

Focaccia Bruschetta, Beetroot, Goats Cheese & Pickled Shallot 14 (v)

Flat Bread, Rose Harissa Humous & Dukkah 9 (v)

Arkells IPA Rarebit 12

Salt Pig Cured Meats, Pickled Onion, House Chutney & Sourdough 19

British Cheeses, House Chutney, Membrillo & Crackers 13/21 (V)

Terrine, House Chutney & Sourdough 12

Burrata, Isle of Wight Tomatoes & Basil (v) 13

Caesar Salad, Parmesan, Croutons & Anchovy 11

Citrus Cured Loch Duart Salmon, Capers, Pickled Shallot & Croutons 13

Twice Baked Cheese Soufflé, Truffled Cheese Sauce 16 (v)

Wild Mushroom Arancini & Mushroom Ketchup 11 (v)

Crispy Squid, Confit Garlic & Lemon Mayo 12

Prawn & Crayfish Cocktail 12

Cornish Lobster Roll, Citrus Crème Fraiche & Pickled Lemon 17

Minute Steak Open Sandwich, Caramelised Onions & Café de Paris 18

House Fish Finger Sub & Tartar Sauce 16

Koffman Fries 5 (v)

Braised Leeks & Wholegrain Mustard Vinaigrette 5 (v)

Heritage Tomato, Pickled Shallot & Basil 5 (v)

Seasonal Greens 5 (v)

(v) vegetarian, some dishes can be adapted to be vegan. Some of our dishes may contain other 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.