



## LUNCH

CHARCOAL BURNING OVEN

Breads & oils £3.5

Olives £3

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### STARTERS

Chicken liver parfait, hazelnut, golden raisin & sourdough £7

Crab mayonnaise, gazpacho, avocado & potato £8

Summer salad, melon, basil, mint & crisp feta £7.5

Potted confit duck, homemade linguine, mushrooms & truffle £8

Salmon gravlax, beetroot hummus, roast pumpkin & sunflower seeds, toast £9

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### MAINS

Salt aged minute steak, fried egg, chips & hollandaise £12

Local chicken, Summer salad & herb emulsion £10

Braised lamb shoulder, sweet potato, pomegranate & peanuts £10

Roast haddock, Parmesan risotto, peas, broad beans & lettuce £10

Italian pork & fennel sausage, truffle polenta & girolle mushrooms £10

### Sides £3.5

Triple cooked chips / Mash / Champ / Market vegetables / Mixed leaf salad

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### DESSERT

70% Dark chocolate truffle slice, peanut butter ice-cream £7

Hazelnut & pear cake, espresso custard, vanilla ice-cream £6

Wild honey panna cotta, BBQ pineapple, spiced syrup & warm ginger cake £6

Selection of sorbets & berries £5.5

My favourite cheeses, biscuits, smoked chilli jam & golden raisin £9