



LUNCH

3 COURSES £23
+ CARAFE OF WINE £12

Breads & oils £4
Olives £3

STARTERS

Chicken liver parfait, plum chutney & toasted sourdough £7.5
Smoked haddock potato fritter, chorizo & celeriac £7.5
Spiced crab salad, pickled radish, wasabi & sesame £9
Roast beetroot risotto, ash rolled goats cheese, pumpkin & sunflower seeds £8
Wild mushroom & Madeira linguini, truffle, Parmesan & rosemary £8

MAINS

Minute steak, fried egg, chips & hollandaise £12
Local chicken, champ & pepper sauce £10
Crisp pork belly, cabbage, pancetta & port £10
Grilled haddock, green beans, prawns & brown butter £10
Seared salmon, potato purée, spinach & bisque £12

Sides £3.5

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

DESSERT

Steamed vanilla pudding, toffee sauce & ice cream £6
Baked rice pudding, poached pear, caramel & candied nuts £6
Dark chocolate truffle, raspberry ruffle, hazelnuts & sorbet £6.5
Wild honey panna cotta, ginger cake, BBQ pineapple & syrup £6
A fine plate of cheese, smoked chilli jam & biscuits £6