



Lunch

Served Wednesday - Saturday

12 pm - 3 pm

SMALL PLATES

GLAZED PORK BELLY (GFA*) £10

miso | corn puree | kimchi | crackling

PEA, LEEK & SPINACH SOUP (V)(GFA*)(VE**) £8

herb crumb | cream | house bread

TWICE-BAKED SOUFFLE (V) £10

Cheddar | truffle mornay | herb crumb | chives

CRAB & MACKEREL CROQUETTES £10

local crab | smoked mackerel | herb mayo | crispy capers

CHARCUTERIE BOARD (GFA*) £22 (serves 2)

Pecorrino Dolce & Cashel Blue cheeses
Aromais & Belloterra Morcon Iberico hams
olives | sun dried tomatoes | house bread | house chutney

SANDWICHES

BBQ PORK KATSU £15

milk bun | panko pork | sesame slaw
spring onion | pickled cucumber

CHICKEN CLUB (GFA*) £15

chicken fillet | maple glazed bacon | Emmentaller
mustard mayonnaise | rocket | rosemary focaccia | egg

CHICKEN FRENCH TOAST £15

fried chicken | maple glazed bacon | crispy onion | hot honey

NIBBLES

OLIVES & SPICED NUTS[†]

Gordal & Kalamata olives
sundried tomatoes

(GFA*) (VE**) £6

HOUSE BREAD

seasoned butter | olive oil | balsamic
(VE**) £7

SIDES

TRIPLE-COOKED CHIPS £6 (V) (GFA*)

- add truffle | parmesan | spring onion £2
- add au poivre £2

SWEET POTATO WEDGES £6 (V) (GFA*)

house seasoning | aioli

CHARRED GREENS £6 (V)

tenderstem | edamame beans | spring onion
sesame | green goddess dressing

ALLERGIES & DIETARY REQUIREMENTS

(V) CONTAINS NO MEAT OR FISH | (GFA*) GLUTEN FREE AVAILABLE ON REQUEST
(DFA*) DAIRY FREE AVAILABLE ON REQUEST | (VE**) VEGAN AVAILABLE ON REQUEST | †† CONTAINS NUTS

Please inform your server of any allergies or dietary requirements when placing your order, or when making your booking.

While every care is taken to avoid allergens, it is not possible to guarantee 100% that there will be no cross contamination.

Not all allergens are listed on the menu - please ask for our Allergens Folder for full Allergen Information on each dish.



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SALADS

ROASTED BEETROOT & WHIPPED FETA (V) (GFA*) £15

dill & chive pesto | pomegranate | rocket | hot honey | walnuts[†] | crumb

BURRATA & BUTTERNUT (V)(GFA*) £16

focaccia | butternut | stonefruits | pistachios[†] | truffle & honey dressing

CAESAR (GFA*) £13

classic dressing | parmesan | croutons | bacon | baby gem

EXTRAS

CHICKEN FILLET (GFA*) £4

HALLOUMI (V) (GFA*) £3

MAINS

SEARED SEABASS (GFA*) £24

Gochujang veloute | creamed leeks & spinach | white beans

KELLAS HAM, EGG & CHIPS (GFA*) £23

honey mustard glaze | braised ham hock | fried egg | polenta & parmesan chips | broccolini

BATTERED HADDOCK (DFA*) £18

fresh haddock | triple cooked chips | tartar sauce | pea puree

PAPARDELLE CARBONARA £16

fresh egg pasta, made in house | pancetta | parmesan | egg yolk | black pepper

AGED SIRLOIN [200g] £32.50

au poivre | onion puree | chimichurri | shallot fondant
truffle & parmesan triple cooked chips

TOMATO RISOTTO (V) (GFA*) (DFA*) (VE) £16**

sundried tomato | herb pesto | pine nuts[†] | herb crumb

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