

Open Kitchen

Please note we are a cashless venue

Lunch

Crushed Courgettes * •	10	Grilled Chicken Caesar Brioche Bun	17
Greek feta, mint, pickled lemon, sourdough toast		Fried duck egg, parmesan, skinny fries & Caesar mayo	
Scottish Smoked Salmon *	13	Grilled Sweetheart Cabbage (V,GF) *	18
Dill crème fraiche, pickled cucumber, poached egg, toasted English muffin		Spiced aubergine, crispy potato, confit cherry tomato & tamarind dressing, toasted peanuts	
Braised Forest Mushroom Crumpets *	13	Pan Roasted Hake* (MC)	25
Poached eggs, truffle butter, parmesan cheese		Jerusalem artichoke puree, grilled oyster mushrooms, artichoke crisps & walnut pesto	
Honey Roast Ham *	13	Whole Grilled Cornish Dayboat Sole *	26
Fried duck egg, coolea cheese, toasted wholemeal sourdough		Caramelised fennel, lemon, seaweed butter, triple cooked chips (served on the bone)	
Roasted Sweetcorn Veloute (GF) •	8	Slow-cooked Oxcheek (GF)	27
Spiced nduja sausage, Ticklemore cheese, spring onion		Mashed potatoes, grilled roscoff onions, tunworth cheese, roasted walnuts	
Blixes Farm Lamb Shoulder Scrumpet	9	Beetroot Salad ** (MC)	11
Salsa verde, aged parmesan, watercress		Crème fraiche, cracked wheat, pine nuts, green chilli & kaffir lime dressing	

Sides

Fries	5.5	Glazed Carrots & Fresh Herbs	5.5
Triple Cooked Chips	6	Mashed Potatoes	5.5
Tenderstem Broccoli & Smoked Salt	5.5		

* = Can be made gf

• = Can be made ve

(MC) = Members Choice 50% off

All our food waste is composted on site in our 24 hour commercial composting machine.

Please ask your server if you'd like to take a peek inside

Please inform us of any allergies you may have. As our food is prepared fresh in our kitchen, we cannot guarantee items will be entirely free of trace allergens.

If you suffer from a life-threatening allergy, please make a manager aware of this.

A discretionary 12.5% service charge will be added to your bill, this can be removed on request