

Open Kitchen

Please note we are a cashless venue

Sunday Lunch

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| Roasted Butternut Squash Soup * (MC) 7.5 Lemongrass, red chilli and coconut, coriander crème fraîche, toasted peanuts served with toasted sourdough | Curried Cauliflower & Cashew Nut Pie (ve) 18 Katsu curry sauce, tenderstem broccoli, pickled vegetables |
| Italian Burrata * 12.5 Blood orange, kale and super seed pesto, baby gem lettuce, sourdough croutons & early harvest olive oil | Pan-roasted Cornish Sea-bream (gf) 19 Slow cooked ratatouille, pine nut & basil pesto, black olive tapenade |
| Cornish Fishcakes 10 Saffron tartare sauce, pickled cucumber, lemon | Caramalised Cypriot Halloumi 16 Dukkah spiced honey, cracked wheat with rose harissa, dressed edamame beans & ruby grapefruit |
| Dingley Dell Pork & Potato Hash 14 Fried duck egg, wholegrain mustard & cider sauce | Rib Cap Bacon Cheeseburger * 18 lettuce, black pepper mayo, sauerkraut, red onion, beef tomato and triple cooked chips |
| The Hub Cobb Salad (gf) 17 Chargrilled chicken breast, marinated avocado, soft boiled eggs, crispy bacon, roasted cherry tomatoes, Greek feta, caper vinaigrette | |

Roasts

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| Roast Corn-fed Chicken 24.5 Roast potatoes, chantenay carrots, celeriac puree, confit parsnip, green beans, braised red cabbage, Yorkshire pudding, red wine sauce | Roast Rump of Beef 25.5 Roast potatoes, chantenay carrots, celeriac puree, confit parsnip, green beans, braised red cabbage, Yorkshire pudding, red wine sauce |
| Vegan Nut Roast 20 Roast potatoes, chantenay carrots, green beans, braised red cabbage, vegan gravy | |

Sides

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| Fries 5.5 | Glazed Carrots & Fresh Herbs 5.5 |
| Triple Cooked Chips 6 | Mashed Potatoes / Roast Potatoes 5.5 |
| Tenderstem Broccoli & Smoked Salt 5.5 | Cauliflower Cheese 6.5 |

* 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