

LUNCH MENU

Menu available 12-2.30pm Mon - Fri
12-6pm Sat

Set Menu - 2 courses £16.00, 3 courses £22.00
Please choose any pudding or selection of two cheeses

Starters

Soup of the Day (vg)

Feta Cheese Filo Tartlet (v)
caramelised onions, tomatoes, capers & balsamic

Salt & Pepper Squid
shaved fennel salad, garlic & chervil mayo

Mains

Sausage & Mash
from the blackboards

Beef Burger
brioche bun, tomato, gherkin, gem, jalapeno beer cheese,
fries, slaw

Egg Pappardelle (v,n)
courgettes, peas & basil, parmesan & hazelnut crumb

Pie of the Day
bone marrow & chervil mash, fine beans, roasted garlic,
gravy

VEGETARIAN MEZZE BOARD (V)

mozzarella, marinated artichokes, stuffed sweet
peppers, hummus, rocket,
sundried tomatoes, sourdough bread £12.00

add cured meat selection £7.00
add whitebait & salmon pastrami £7.00

SANDWICHES

Spiced Beef Kofte
flatbread, tzatziki, rocket, pickled red onion,
yoghurt, fries £9.00

Fish Finger
ciabatta, tartare sauce, chips & leaves £8.50

Buttermilk Chicken
ciabatta, garlic & herb mayonnaise,
chips & leaves £9.00

Jerk Tofu (v)
flatbread, avocado puree, chilli & lime, fries £8.00

PUDDINGS

Sticky Toffee Pudding (v)
butterscotch sauce, vanilla ice cream £7.00

Elderflower & Raspberry Mousse (v, n)
meringue shards, toasted almonds, raspberries £7.75

Chocolate Delice (vg,n)
mango gel, passionfruit & mango salsa, coconut brittle
£7.75

Peanut Butter Parfait (n)
malteser cookie crumb, whipped yoghurt, pickled
strawberries £7.50

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)
ask for flavours £6.50

Affogato (v)
scoop of vanilla ice cream, espresso shot & biscotti £5.50
add Pedro Ximénez + £1.00 | Baileys + £2.00 |
Amaretto + £2.00

Selection of British Cheeses (v)
3 Cheeses £10.00 / 4 Cheeses £12.00 Cambridge Blue,
Godminster Cheddar, Driftwood Goat's, Sussex Brie.
Served with grapes, celery & biscuits
(set lunch menu - 2 cheese selection)

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar
100ml £7.50 / Bt. £32.00 (500ml)
Côtes du Roussillon, France. A late harvested fortified sweet aperitif
and/or dessert wine. Rich, honeyed palate.

Banyuls Traditionnel Robert Pages AOC VdN
100ml £9.50 / Bt. £62.50
90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls-
sweet, complex and marvellous. Served chilled.

Maury Rouge, Domaine des Soulanes, Maury AOC
100ml £9.00/ Bt. £59.50
From a single vineyard of old vine Grenache. This vintage port
style is deeply fruited, well structured and extremely satisfying!
Only made in the best years.

COGNACS, ARMAGNACS & WHISKIES

VS Classic Cognac £4.20	Whiskies -
VSOP Grande Champagne Cognac £5.50	GlenDronach 8yr (Highland) £5.00
VSOP Armagnac £4.00	Auchentoshan (Lowland) £5.00
Buffalo Trace Bourbon £4.00	Benromach 10yr Speyside £5.00
	Talisker Island £5.00

