



# Lunch Menu



## Nibbles

House Bread – Olive Oil & Balsamic 4  
Battered Whitebait – Lemon Mayo 5  
Tempura Halloumi – Honey Mayo 5.5

Harlequin Olives 6  
Tempura Cauliflower – Curry Mayo 5.5  
Breaded Turkey - Cranberry 5

## Starters

Parsnip, Apple & Chestnut Velouté | Parsnip Crisps, Candied Chestnuts 8.5\*\*  
Jerusalem Artichoke & Pearl Barley Risotto | Truffle – Parmesan – Chive Oil 9\*\*  
Ham Hock, Sage & Caramelised Onion Terrine | Potato Bread, Mustard Vinegarette 10.5  
Smoked Chicken Breast | Asian Slaw – Wasabi Emulsion – Toasted Sesame 10.5  
Gin-Cured Salmon | Dill Mayo – Lemon – Fennel 11

## Mains

Roscoff Onion Tarte Tatin | Cheddar Mash – Roast Carrot 22\*\*  
Peppered Pork Tenderloin | Black Pudding Croquette – Roast Hispi Cabbage – Apple – Red Wine Jus 23.5\*\*  
Sirloin Steak Burger | Blue Cheese – Skin on Fries – Celeriac Slaw – Gherkin – Onion Mayo 16.5  
Charcuterie | Cured Meats – Cheese – Leaves – Chutney - Crusty Bread – Pickles 14.5  
Pan-Fried Bream | Brown Crab Croquette – Creamed Sprouts – Lobster Bisque Sauce 22.5  
Battered Devon Haddock | Skin on Fries – Buttered Peas – Lemon – Tartar Sauce 18  
10oz Rump Steak | Skin on Fries – Wild Mushrooms – Peppercorn Sauce - Watercress 27.5

## Ciabattas

Fish Finger – Chunky Tartar – Lemon  
Turkey, Cranberry & Brie  
Twanger Cheddar – Chutney  
*all served with salad leaves & fries - £13 each*

## Sides

Skin on Fries 5 / Kale – Garlic Butter 4.5  
Red Cabbage 4.5  
Tenderstem Broccoli – Parmesan - Almond 5 / Mixed Leaves – Thyme Dressing 4

## Desserts

Mincemeat Frangipane Tart | Orange Ice Cream 10\*\*  
Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9\*\*  
Black Forest Chocolate Mousse | Hazelnut – Amaretto - Almond Ice Cream 10.5  
Cheese Board | Biscuits – Pickled Celery – Devon Chutney 11.5

\*\*Items are available on our Set Menu

**2 Courses 22.5**

**3 Courses 27.5**

*All of our meat is served pink unless requested otherwise  
Allergy information: some of our food may contain nuts and other allergens  
If you have any special dietary requirements, please speak to  
a member of our team who can advise you on your choice*

*A discretionary service charge of 10% will be added to your final bill*