

LUNCH MENU

- P R I X F I X E -

2 COURSES £14.95 / 3 COURSES £16.95

AVAILABLE FROM MIDDAY TO 6 PM

STARTERS

SOUP OF THE DAY WITH HOMEMADE BREAD £3.95 (V)

CHICKEN LIVER & PORT PÂTÉ WITH HOMEMADE CHUTNEY £5.25

CRISPY AROMATIC WHITEBAIT £5.25

MARINATED ARTICHOKE TARTLET WITH BLACK OLIVE & SEMI-DRIED

OLIVE TAPENADE AND BUFFALO MOZZARELLA £4.95 (V)

MAINS

6OZ SIRLOIN STEAK WITH HAND CUT CHIPS
AND DRESSED ROCKET £13.95 (£2 SUPPLEMENT)

TALLEGIO & BLOOD ORANGE RISOTTO WITH BABY SPINACH £10.95 (V)

FISH OF THE DAY £11.95

PORK LOIN CHOP WITH SUN-DRIED TOMATO PESTO, BUFFALO MOZZARELLA
& CRUSHED NEW POTATOES £12.95

DESSERTS

HOMEMADE CAKE OF THE DAY WITH CHOCOLATE-DIPPED STRAWBERRIES £5.95

LEMON MERINGUE CUP WITH A NUT FUDGE SHORTBREAD £5.95

CHOCOLATE ORANGE TERRINE, CANDIED ORANGE PEEL
AND COINTREAU SAUCE £5.95

STILTON WITH HONEY, WALNUTS AND HOMEMADE BREAD £5.50

SPECIALS

MINI FISH & CHIPS £5.00

HANDMADE GOURMET STEAK BURGER £5.00

VENISON BURGER £5.00

HOUSE BAGUETTES ~ £3.95

- SERVED WITH DRESSED LEAVES

MATURE CHEDDAR AND RED ONION MARMALADE AND ROCKET (V)

VENISON SAUSAGE AND SAUTÉED MUSHROOM

SMOKED SALMON AND CREAM CHEESE WITH WATERCRESS

BACON AND CAMEMBERT

HOUSE BAGUETTE AND SOUP OF THE DAY ~ £5

APPETISERS

OLIVES & SUN BLUSHED TOMATOES £3.95 (V)

SPICED HOUMOUS AND FLATBREAD £3.25 (V)

MARINATED ANCHOVIES WITH HOMEMADE BREAD £3.25

FIGS WRAPPED IN SPECK £4.95

WARM CRUSTY BREAD OF THE DAY WITH AGED BALSAMIC AND OLIVE OIL £2.75
(V)

SIDES

WILD ROCKET AND PECORINO SALAD £3.25 (V)

HAND CUT CHIPS WITH MALDON ROCK SALT £2.95 (V)

BUFFALO MOZZARELLA & SEMI-DRIED TOMATO SALAD
WITH AGED BALSAMIC £3.95 (V)

GARLIC & ROSEMARY ROAST NEW POTATOES £3.25 (V)

BUTTERED LEEKS & GREENS £3.25 (V)

SHARE BOARDS - £12.95

SERVED WITH HOMEMADE BREAD & AGED BALSAMIC IN GARLIC & HERB INFUSED OLIVE OIL

TAPAS - PAN FRIED CHORIZO, SPECK, MILANO SALAMI, SPANISH
PICAS BLUE CHEESE, MARINATED OLIVES, SEMI DRIED TOMATOES
AND MARINATED ARTICHOKE

FROMAGE - WHOLE BAKED CAMEMBERT WITH ROASTED
GARLIC AND SAMBUCA (V)

DEL MAR - MARINATED SEAFOOD, AROMATIC WHITEBAIT, SMOKED SALMON,
MARINATED ANCHOVIES WITH A CAPER AND BLACK PEPPER AIOLI

PLOUGHMANS - MATURE CHEDDAR, CORNISH YARG, AGED RED
LEICESTER, SLICED SUCKLING PIG, SPECK, HOMEMADE CHUTNEY,
BALSAMIC ONIONS AND CRACKLING