



# Lunch Menu

STARTER & MAIN FOR £22.50 Available Monday – Saturday 12 - 2.30pm

## Nibbles

**Marinated Gordal Olives** (VE) (GF)

**Cumin & Paprika Spiced Marcona Almonds** (VE) (GF)

**Rosemary & Sea Salt Focaccia** (VE)

Roasted Garlic & Thyme Butter,  
Arbequina Olive Oil

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## Starters

**Soup of the Day\*** (VE)

Warm Focaccia

**Confit Carrot** (VE)

Kefir, Black Garlic Ketchup, Pistachio  
Dukkah & Carrot Top Oil

Great with Chateau St Baillon Cotes de Provence  
Rose 2019

**Hand Dived Scallops\* (£5 Surcharge)**

Cockles, Samphire, Nasturtium, Roasted  
Garlic & Laverbread Butter

Great with Laurenz V Friendly Gruner  
Veltliner 2016

**Mackerel** (GF)

Beetroot, Tarragon Yoghurt

Great with Spy Valley Sauvignon Blanc

**Cured Cod** (GF)

Laverbread Mayonnaise, Watercress

Great with Domaine Felines Jourdan Cuvee  
Classique Picpoul de Pinet 2019

**Wood Pigeon Bresaola\* (£4 Surcharge)**

Seared Asparagus, Hazelnut Dressing,  
Confit Egg Yolk

Great with Cotes du Roussillon Rouge Authentique  
Domaine Lafage 2018

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## Sides

**Roasted Gem Lettuce** (GF)

£4

Caesar Dressing, Manchego

**Glazed Carrots** (GF)

£4

Sobresada, Toasted Almonds

**Asparagus & Purple Sprouting** (V) (GF) £4

Chimichurri, Toasted Seeds

**Jersey Royals** (V) (GF)

£4

Coronation Butter, Golden Raisins,  
Spinach

**Triple Cooked Chips** (GF)

£4

Food allergies & intolerance – please speak to a member of the team prior to ordering. Some dishes may contain nuts.

\*Denotes that dishes can be modified to suit a gluten free diet.



## Mains

### **Beer Battered Cod**

Proper Chips, Minted Pea Puree, Tartar Sauce

[Great with Bodegas Castro Martin Albarino Family Estate Selection 2019](#)

### **Seared Beef Rump\***

Chimichurri, Confit Piquillo Peppers & Tomatoes, Charred Focaccia, Triple Cooked Chips

[Great with Finca La Estacada Varietales Reserva D.O. Ucles](#)

### **Chalk Stream Trout**

Jersey Royals, Aioli, Shrimps & Chives, Purple Sprouting

[Great with Journeys End Wild Child Grenache Rose 2019](#)

### **Burrata Panzanella**

IOW Tomatoes, Grilled Peach, Romesco, Torn Basil

[Great with Alois Lageder Riff Pinot Grigio 2019](#)

### **Roast Chicken Salad**

Compressed melon, feta, mint, basil, celery, chicory & toasted pistachios

[Votolino Gavi DOCG](#)

### **Vadouvan Spiced Cauliflower**

Butterbean Mash, Toasted Almonds, Chimichurri

[Great with Bibi Graetz Casamatta Bianco IGT Toscana Bianco 2019](#)

### **Welsh Beef Burger**

Brioche Bun, Bacon, Cheddar, Celeriac & Apple Slaw, Proper Chips

[Great with Vivanco Rioja Reserva 2014](#)

### **Hake On The Bone**

Strozzapretti, Braised Cuttlefish, Mussel, Saffron, Prawn, Wild Fennel & Berlotti

[Great with Domaine Lafage Cadireta Chardonnay 2019](#)

### **Sirloin Steak (£10 Surcharge)**

Slow Roasted Tomato, Flat Mushroom, Triple Cooked Chips

[Great with Catena Appellation Vista Flores Malbec 2018](#)

### **Fillet Steak (£13 Surcharge)**

Slow Roasted Tomato, Flat Mushroom, Triple Cooked Chips

[Great with Catena Appellation Vista Flores Malbec 2018](#)