

## LUNCH

### SNACKS

Nocellara del Belice Olives 3.5

Warm Sourdough, Smoked Salted Butter 4

Crispy Ham Hock, Piccalilli Gel 4

Cauliflower Arancini, Truffle Pesto 5

Padron Peppers, Caesar Dressing 6.5



### MAINS

Avocado Toast 10

*Poached Eggs, Crushed Avocado, Chilli, Rye Bread*

Tuna Tataki 11

*Watermelon, Avocado, Wasabi, Radish, Coriander*

Cajun Buttermilk Chicken 13

*Carrot, Mooli, Pickles, Sriracha Mayonnaise*

BBQ Glazed Pork Belly 14

*Kimchi, Broccoli, Shiitake, Sesame, Honey, Soy*

Parmesan Gnocchi 18

*Asparagus, Peas, Morels, Wild Garlic, Chive Oil*

Beef Burger 15

*Smoked Bacon, Cheddar, House Pickles, Tomato Relish, Fries*

Steak & Eggs 16

*Bavette, Fried Duck Egg, Charred Onions, Chilli, Garlic*



### SIDES 4

Fries, Rosemary Salt / Grilled Charlotte Potatoes, Beer Dressing /  
Grilled Broccoli, Smoked Anchovy Butter / Green Salad, Celery, Lemon Dressing

### DESSERTS

Madeleines, Lemon Curd, White Chocolate, Pistachio Ice cream 7

Poached Yorkshire Rhubarb, Lemongrass Parfait, Sweet Cicely 7

Passion fruit Posset, Mango Gel, Pineapple Salsa, Coconut Ice cream 7

Selection of Four British & French Cheeses, Seasonal Garnish, Walnut Bread 15

Individual Portion of Cheese with Seasonal Garnish, Hazelnut & Apricot Bread 4

**Chef: Elliot Miller**

*If you require any specific allergen information, please ask a member of staff*