



Lunch Menu

Starters

Warm Crusty Bread <i>With Artisan Olives & Aged Balsamic</i>	5.00
Homemade Scotch Egg <i>Sticky Date Sauce</i>	7.00
Chef's Homemade Soup Of The Day <i>Warm House Bread</i>	6.00
Potted Rabbit <i>Pickled Vegetables Saffron Mayo & Carrot Loaf</i>	7.00
Whitebait <i>Aioli, Toasted Sourdough & Watercress</i>	7.00
Goat's Cheese 'Bon Bon' <i>Textures of Baby Beets & Micro Rocket</i>	6.00
Chicken Liver & Calvados Parfait <i>Red Onion Jam & Sourdough</i>	7.00
Charcuterie Slate to Share <i>Selection of Cured Meats, Artisan Olives, Sundried Tomatoes & Toasted Sourdough</i>	18.00



Sandwiches

All Served With House Salad & House Chips

Grilled Halloumi, Harissa Roasted Vegetable Bagel	10.00
Classic Club, Dry Cured Bacon, Grilled Chicken, Soft Boiled Egg & Baby Gem	10.00
'Rueben' Salt Beef, Sour Cabbage, Russian Dressing, Cheese & Malted Bread	10.00
Lincolnshire Poacher, Red Onion Jam & Watercress	9.00
Roast Rib Of Beef, Horseradish & Wholegrain Mayo	9.00
Honey & Dijon Roasted Ham, Tomato Pickle & Watercress	9.00



Mains

Wild Boar & Cranberry Sausages **12.00**

Mashed Potato, Red Cabbage & Pan Jus

Beer Battered Haddock **13.95**

Homemade Tartar Sauce, Charred Lemon, Mushy Peas & House Chips

8oz Rump Steak **19.00**

Slow Roasted Tomato, Portabella Mushroom & House Chips

Pie Of The Day **14.00**

Mashed Potato, Kale & Pan Jus

Seared Calf's Liver **15.00**

Dauphinoise Potato, Red Cabbage & Onion Jus

Wild Mushroom, Toasted Hazelnut Risotto **13.00**

Rocket & Truffle

10oz Ribeye **25.00**

Slow Roasted Tomato, Portabella Mushroom & House Chips



Mains

Corn Fed Chicken Supreme **15.00**
Dauphinoise Potatoes, Wilted Kale & Jus

Grilled Haddock **13.95**
Herb New Potatoes, Greens & Sauce Vierge

Charred Hogget Neck **16.00**
Triple Cooked Chips, Watercress Purée & Mint Butter

7oz Steak & Smoked Streaky Burger **14.00**
Toasted Brioche Bun, Monterey Jack, Spiced Slaw, Chipotle Mayo & Fries

Classic Caesar Salad **10.00**
Smoked Pancetta, Soft Boiled Egg, Sour Dough Croutes & Baby Gem

Add Char Grilled Chicken **13.00**

Add Smoked Salmon **13.00**



Sides

Peppercorn & Brandy Sauce	3.00
Blue Cheese Sauce	3.00
Diane Sauce	3.00
Red Wine Jus	3.00
Creamed Potatoes	4.00
House Triple Cooked Chips	4.00
Braised Red Cabbage	4.00
Wilted Greens	4.00
House Salad	3.50