

Sample Lunch Menu

Please discuss with our staff if you have any allergies or intolerances.

Please note all ingredients including gluten, nuts, sesame, and other known allergens are used in our kitchen, therefore, there is a slight risk of cross contamination

While you wait

Breads, Flavoured Butter, Oil £4

Potted Fish of The Day £6.5

Onion Bhaji, Pineapple Chutney, Yogurt £5

Olives £6

Starters

Soup of the Day £7.00

Cured Salmon, Thyme Lavash, Cucumber £7.50

Ham Hock Ballotine, Focaccia, Piccalilli £7.50

Hot Smoked Chicken, Leaf, Chilli, Croute £7.50

Burrata, Honey, Pink Peppercorn, Smoked Almonds £8.50

Main Courses

Mussels, Lemongrass, Ginger, Coriander, Coconut Milk Starter £7 / Main £13

Whole Roasted Seabream, Basil, Lemon, Thyme, Fennel Ceviche, Fries £24.50

Tempura Fish Of Day, Hand Cut Chips, Crushed Minted Peas, Tartar £16.50

Chicken Caesar, Coz, Parmesan, Croutes, Pancetta, Anchovies £13.50

Harissa Lamb Rump, IOW Tomato, Cucumber, Yogurt, Mint £16.50

Marinated Onglet Steak, Cherry Tomato Salsa, Chunky Chips, Leaf £16.50

Garden Salad, Goats Cheese, Honey, Courgette, Radish, Cucumber, Peas, Seeds £12.00

Side Orders

Creamed Potatoes \ Fries \ Dressed Leaf \ Living Larder Vegetables £4.00 each

Desserts

Lime and Raspberry Tart, Candied Lime Zest £6.50

Clotted Cream Rice Pudding, Clementine Salsa £7.95

Baked Vanilla Cheesecake, Brandied Apples £6.50

Homemade Ice Creams and Sorbets £2.50 per scoop

Selection of Cheeses, Oaties, Tomato Jam £9.00