



## Lunch Menu

### Small plates

Homemade Sourdough, Hummus, Rosemary & Garlic Marinated Olives, Somerset Brie

Classic Caesar Salad

Burrata, Fennel, Heirloom Tomato, Fennel Pollen

Spring Pea Velouté, Black Truffle, Bread, Whipped Butter

Crispy Chilli Beef, Coriander, Spring Onion

Ham Hock, Chicken & Mushroom Terrine, Celeriac Remoulade, Tarragon, Sourdough

Crispy Whitebait, Confit Garlic Aioli

Torched Cornish Mackerel, Asparagus, Crème Fraiche

Orkney Scallops, Cucumber, Granny Smith Apple £4 supplement

1 Plate £9.50      2 Plates £18.00      3 Plates £26.00

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£4.50 each

Hand-Cut Chips, Black Truffle Mayonnaise

Broccoli, Burnt Chilli, Coriander & Anchovy Butter

Minted Jersey Royals

Rocket & Radicchio Salad

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### Mains

Beer Battered Haddock, Hand-Cut Chips, Crushed Spring Peas, Tartar Sauce — £16.50

Spring Lamb Burger, Basil Pesto, Mozzarella, Hand-Cut Chips — £17.50

Teriyaki Chalk Stream Trout, Stem Ginger Cabbage & Prawn Spring Roll, Coconut Velouté — £23.00

Berkshire Pork Fillet, Braised Cheek, Black Pudding, Baby Beetroots — £23.00

8oz Dry Aged Ribeye Steak, Hand-Cut Chips, Rocket & Parmesan Salad, Onion Rings — £29.50

Buttered Rigatoni, Courgette, Radicchio, Parmesan, Lemon — £16.00

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### Pudding

Lemon Posset, Fruit Salad, Coconut Straw — £8.00

Dark Chocolate Tart, Whisky & Chocolate Ice Cream — £8.00

Selection of British Cheese, Farmhouse Crackers, Apple & Brandy Chutney — £12.50

Vanilla Ice Cream Affogato, Almond Financier — £5.00

Selection of Homemade Ice Creams & Sorbets