

**LUNCH MENU**

**ALLERGIES / DIETARY REQUIREMENTS - Please let us know prior to ordering**

**Many of our dishes can be adapted for GF**

**NIBBLES**

Mixed marinated olives 4.50

Selection of breads, balsamic & olive oil 5.95

French Rosemary Almonds 4.50

**SMALL PL ATES**

Spiced red lentil & tomato soup, pumpkin seed pesto, crisp wonton & sunflower bread 8.95

Ham hock & pork belly rillette, black pudding scotch egg, piccalilli, apple gel 9.95

Char grilled watermelon, feta, pistachio, rocket, red onion salad, balsamic syrup 9.50

Beetroot cured salmon tartare, pickled cucumber, orange, fennel salad, nori dust 10.50

Deep fried salt and pepper whitebait, tartare sauce and mixed leaf salad 9.75

King prawn & samphire steamed in white wine and garlic herb butter served with fresh bread 10.50 / 21.50 (as main with chips

**Panini’s served with coleslaw, salad & kettle chips 11.50 (add fries 3.50)**

Steak fajita melt

Ham and Cheddar cheese croque monsieur

Brie, tomato, rocket & pesto

**MAINS**

Pan roasted supreme of guinea fowl, root vegetable terrine, wild mushrooms, cavelo nero, baby potatoes and Madeira jus 23.95

Venison ragu - Slow braised venison, rich beef and tomato sauce, rigatoni pasta, fresh herb oil and parmesan 22.50

Pan Fried fillet of hake, smoked bacon crumb, celeriac puree, shallots, fine beans, parmentier potatoes and red wine sauce 25.95

Heritage beetroot, squash, Semi dried tomato, spinach, hazelnut and ricotta filo roulade, basil and spinach pesto, buttered greens 19.50

Sun blushed heirloom tomato, sweet basil and mascarpone risotto with chilli flake parmesan crisps 18.95

**PUB CLASSICS**

10oz Rump steak 28.50 - Triple cooked chips, grilled mushroom, tomato & dressed leaves

- Add a sauce 2.95 - Peppercorn / Devon blue cheese

6oz Beef burger , bacon jam, Monterey jack cheese, gem lettuce and peppercorn aioli, served with house slaw and fries 18.95

Wholegrain mustard and honey glazed gammon cutlets, mashed potato, seasonal greens and parsley sauce 18.95

Steak, kidney & mushroom pie, creamed mash potato with honey roasted roots and pie gravy 19.50

Battered pollock, triple cooked chips, crushed peas & tartare sauce 18.95

**SIDES 5.00 –** Buttered new potatoes / Fries / Seasonal greens / Roasted roots / House salad

 Triple Cooked Chips 6.00 / Cheesy Chips 7.00 / Coleslaw 3.50