LUNCH MENU

(served between 12.00pm and 3.30pm)

'SPECIAL LUNCH OFFER'

Any Dish + House Wine (125ml) + Cake

£10

Open smoked salmon sandwich

on rye bread £6.20

Toasted ciabatta with brie and local ham £6.20

Soup du jour – hot soup of the day £5.00 (vegetarian)

Mezze – stuffed vine leaves, tzadziki, mixed olives and hummus

£6.50 (vegetarian) **Fish potato cake** with pickled cucumber

and tartar sauce £6.20

Quiche du jour – daily changing quiche with rocket and parmesan salad £6.50 (vegetarian)

Any Dish + House Wine (125ml) + Cake

£12

Crayfish cocktail with Mary rose sauce

£8.50 (£1 supplement on lunch offer)

Goats cheese with a Puy lentil salad and fig relish (vegetarian)

£7.00

£/.00

Spicy minced venison with hummus,

pine nuts and deep-fried tortilla £7 95

Smoked mackerel with a horseradish and potato salad and spring onion £6.96

Pheasant and pistachio terrine with mixed olives and gherkins

£ 7.25

Cep mushroom polenta with roasted root vegetables and truffle dressing

£11.00 (vegetarian)

Did you know?
We will be open 24th and 31st of
December for a celebration dinner
We are now taking bookings

Any Dish + House Wine + Cake £17

Poisson Du Jour – hot fish dish of the day from our Seafood Restaurant £14.00

Confit of duck with braised haricot beans, Savoy cabbage and pancetta £15.50

Ham hock with potato gnocchi,

creamed leek and wholegrain mustard £13.50

Fillet of salmon with

black pudding and apple compote £13.00

If you would like to see our seafood restaurant menu, please ask (Tue – Sat)

CHEESE

Selection of British farmhouse cheeses with our organic spelt, walnut and raisin bread and plum chutney £8.00

SELECTION OF PASTRIES

All our cakes are hand-made on the premises by our pastry chef £ 2.75

COFFEES, TEAS AND INFUSIONS

CAPUCCINO, ESPRESSO, LATTÉ, MACHIATO, AMERICANO 1 SHOT£1.75/ 2 SHOT £2.25 TEAS & INFUSIONS £1.60 HOT CHOCOLATE £2.00