

12.00pm -4.30 pm Monday to Saturday

# LUNCH

## SET MENU

2 courses 15.00 or 3 courses 18.00 Starters

Minted pea soup with crumbled fine fettle cheese (v)
Whipped summer squash with goat's curd, dukkah and grilled ciabatta (v)
Isle of Wight tomato salad with torn sourdough and bush basil (v)

## Main Course

Toasted cheese and red onion sandwich with a gem heart salad (v)

Black Angus beef burger with melted cheese, gherkins, red onion and fries

Fishcake with spinach and chive butter sauce

#### Desserts

**Eton Mess or St.Clements posset** 

## SNACKS TO SHARE

Salt aged pork crackling with Bramley apple sauce 3.50 Lishman's beer sticks 4.00

## STARTERS

Minted pea soup with crumbled fine fettle cheese (v) 6.00
Add sourdough bread and Netherend Farm butter 0.75
Whipped summer squash with goat's curd, dukkah and grilled ciabatta (v) 8.50
Atlantic prawn and avocado cocktail 9.75
Isle of Wight tomato salad with torn sourdough and bush basil (v) 7.75
BURGERS & SANDWICHES

Toasted cheese and red onion sandwich with a gem heart salad (v) 9.25
Staal smoked salmon ciabatta sandwich, with cream cheese, chives and hash browns 11.00
Crispy fried fish sandwich with minted mushy peas, tartare sauce and fries 12.00
Black Angus beef burger with melted cheese, gherkins, red onion and fries 11.50

## MAINS & SALADS

Broad bean falafel salad with hummus, mint and parsley (ve) 9.75

Buddha bowl – soft boiled egg, avocado, spiced chickpeas, spinach, and sesame (v) 9.75

Devilled mackerel with heritage tomatoes and chives 12.00

Fishcakes with spinach and chive butter sauce 11.50

SIDES Buttermilk fried chicken with spiced beetroot and red onion slaw 12.00

'Koffmanns' fries (v) 3.00 Gem heart and land cress salad (v) 3.00 Halloumi fries with Sriracha mayonnaise (v) 4.00

