LUNCH MENU

Nibbles, Small Plates, Sandwiches & Lighter Bites served from midday until 5pm
Main Courses midday until 3pm

A Lighter Bite

Toasted Teacake, Butter &Tiptree Jam 5

Scone with Clotted Cream & Tiptree Jam 5

Pre Meal Nibbles

Bread Board & Oil 4

Hummus & Pitta 5.5

Anchovy & Black Olive Tapenade with Toasted Sourdough 5.5

Sandwiches

All sandwiches are served with your choice of either
Side Salad, Fries or Small Soup

Served Cold

Prawn Cocktail 10

Mature Cheddar & Homemade Red Onion Relish (v) 10

Egg Mayonnaise (v) 9.85

Toasted Ciabatta

Goats Cheese & Red Onion Ciabatta (V) 11

Mature Cheddar & Mustard 11

Pulled Ham Hock & Cheese Rarebit 11

Chorizo & Brie 11

Small Plates & Starters

Roast Tomato & Red Pepper Soup, Bread *(V, Can Be Vg)* 6.5

Smoked Fishcakes with Dill Emulsion 7

Calamari, Aioli & Burnt Lime 6.5

Chicken Goujons & Spicy Mayonnaise 7

Shredded Duck & Pomegranate Salad 7

Ham Hock Terrine, House Pickled Romanesco & Toasted Sour Dough 7.5

Salt Baked Celeriac & Carrot Hash with Toasted Pine Nuts, Celeriac Puree *(V)* 6.5

Prawn Cocktail, Marie Rose Dressing, Brown Bread 7.5

Lunch Mains

Royal Battered Cod, Triple Cooked Chips, Mushy Peas, Tartare Sauce 17

Royal Beef Burger, American Cheese, Pickles Skinny Fries 17

Moving Mountains Vegan Burger, Skinny Fries, Summer Salad *(V, Vg)* 16

Pomegranate & Radicchio Salad *(V, Vg)* 14

Venison Sausage, Creamy Mash, Peas, Blackberry & Red Wine Jus 16

Cornfed Chicken Supreme, Carrot & Salt Baked Celeriac Hash, Seasonal Greens, Wholegrain Cream Sauce 17

Sides

Fries 4

Duck Fat Chips 4

Seasonal Winter Greens 4

Salt Baked Celeriac & Carrot Hash 4

Creamy Mash 4

Mac & Cheese 4

Desserts

Seasonal Fruit, Oat & Maple Crumble with your choice of either Ice Cream or Custard 7

Chocolate Brownie with Ice Cream 6.5

White Chocolate & Baileys Cheesecake with Brandy Steeped Apricots 7

Selection of Ice Cream & Sorbets 6.5

Honey Grilled Figs with Redcurrants & Clotted Cream 6.5

British Cheeseboard, Crackers, Accompaniments 9.5