

LUNCH 12 - 3 TUESDAY - SATURDAY



nocellara olives 4 v, gf bread, oil & house butter 5 v, gfo

LIGHT PLATES

GINGER & CHILLI CREVETTES

sourdough, garlic butter 9 gfo

TEMPURA MONKFISH SCAMPI

garden pea purée, tartare sauce,
charred lemon 8

BATH CRUMPET

slow braised beef short rib, toasted crumpet,
poached egg, pickled shallots, hollandaise 8

TRUFFLED ASPARAGUS

crispy egg, parmesan, toasted pine nuts 8 v, ns

WEST COUNTRY CIDER RAREBIT

sourdough, chilli jam, watercress 7 v

CURRIED LAMB SCOTCH EGG

raita, bhaji onions 8

HEIRLOOM TOMATO BRUSCHETTA

basil, mozzarella 8.5 v, vgo, gfo

EGGS ROYALE

our oaked-smoked salmon, sourdough,
poached eggs, hollandaise 9.75 gfo

HAM HOCK & PISTACHIO TERRINE

piccalilli, sourdough 7 gfo

SANDWICHES gfo

CBLT

roast chicken, tarragon, smoked streaky bacon,
little gem, tomato, mayonnaise 9

STEAK & CHEESE

medium rare bavette steak, melted cheddar,
beer braised onions, watercress 9.75

MAIN PLATES

TODAY'S MARKET FISH

ask for details gfo

HAKE & SALMON FISHCAKE

samphire, poached egg, dill hollandaise 9.5

ARNOLD BENNET OMELETTE

smoked haddock, mornay sauce, watercress 9.5

BUTTERMILK CHICKEN BURGER & FRIES

kimchi slaw, sriracha mayo 14.5

SPINACH & NUTMEG FALAFEL BURGER & FRIES

chilli jam, halloumi 14.5 v, vgo

SIRLOIN BURGER & FRIES

rarebit, pickles, tomato 15

HARISSA CHICKPEA & LENTIL DHAL

bhaji onion, coriander, dukkah 15 vg

SPINACH GNOCCHI

garden peas, asparagus, pine nuts, feta 13.5 v, ns

JAMIE'S FARM PORK BELLY

celeriac rémoulade, puffed crackling,
wholegrain mustard 14.5 ns, gf

STOKES MARSH FARM BAVETTE STEAK 250g

bearnaise butter, fries, water cress 19.5 gfo

SIDES

FRIES 3.5 v

SWEET POTATO FRIES 4.5 v

TRIPLE COOKED CHIPS 4 v

SIDE SALAD 5 vg

v vegetarian vg vegan gf gluten free ns contains nuts/seeds o option available

we can't list every ingredient so if you have an allergy or intolerance please let us know