



Lunch Menu

Served between 12:00 and 15:00 Monday to Saturday, and between 12:00 and 16:00 on Sunday

Starters

Soup, Bread*, Butter (V/GF)	5.00
Ham Hock Salad, Chickpeas, Cauliflower, Apple (GF)	8.00 / 14.00
Turnips, Ricotta, Pickled Radish, Fresh Honeycomb (V/GF) Available as a vegan option on request	7.00 / 13.00
Fishcakes, Celeriac Rémoulade, Watercress	7.00

Mains

Beer-Battered Fish, Smashed Minted Peas, Tartar Sauce, Salad, Chips	13.00
Chargrilled Burger, Cheese, Pickles, Mayonnaise, Bun, Salad, Chips	13.00
Salt-Baked Celeriac, Beetroot, Lentils, Poached Egg, Crispy Greens (V) Available as a vegan option on request	11.00
Faggots, Roasted Carrots, Greens, Mashed Potato	12.00
Beef Brisket Ciabatta, Sauerkraut, Garlic Mayonnaise, Salad, Chips	11.00
Blue Cheese, Red Cabbage & Pear Ciabatta, Walnut Oil, Salad, Chips (V) Available as a vegan option on request	10.00

Roasts on Sunday Please see our Specials Board for details

Sides

Chips (V/GF/Ve)	3.50
Rocket & Tomato Salad (V/GF) Available as a vegan option on request	3.00
Bread* (V)	3.00
Spread Eagle Pickles (V/GF/Ve)	3.00
Garlic Greens & Carrots** (V/GF) Available as a vegan option on request	3.00

All our pickles are homemade, and all curing and smoking is done in-house by our talented chefs.

Puddings

Chocolate Stout Cake, Bourbon Sauce, Vanilla Ice Cream	6.00
Red Wine-Poached Pear, Cinnamon Ice Cream (GF) Available as a vegan option on request	6.00
Cheese, Oat Biscuits, Chutney	7.00
Sorbet (GF) (2 scoops)	3.00
Ice Cream (GF) (2 scoops)	3.00

GF = Gluten-Free V = Vegetarian Ve = Vegan

* Gluten-free bread is available on request ** Garlic is optional

Please note our kitchen is not a nut-free environment. A dietary allergen sheet is available upon request.