



Saturday Lunch

STARTERS

Chicken liver parfait, grape chutney, truffle butter, toast.....	6.5
Hummus, dukkah, flatbread	5.5
Caerphilly cheese, pine nut & watercress croquettes.....	6
Roast quail, pistachio crust, orange & red onion salad, pistachio sauce.....	6.5/12.5
Brixham crab risotto, samphire, pea shoots, lemon oil.....	7.5/13.5
Charred king prawns, gremolata.....	8
Padron peppers, smoked Cornish sea salt.....	5

BRUNCH

Shakshuka baked eggs, spiced tomatoes & peppers, labneh, sourdough.....	8
Add merguez.....	2
Bacon & sausage muffin, fried egg, parmesan hash browns.....	8
Buttermilk pancakes.....	7.5
w/ berries or honey & yogurt	
w/ smoked bacon & maple syrup	

MAINS

All dishes are grilled over English charcoal and served with fries & gem, shallot & radish salad

Spring chicken, rose harissa & preserved lemon.....	14
Grilled Lemon Sole, sauce vierge.....	14
Tandoori cauliflower, curry leaves, lime & mint pickle.....	12
Guinea fowl shish kebab, smoked aubergine, tzatziki & flatbread.....	14
Cheeseburger, gem, tomato & pickles.....	12.5
Old spot pork & chorizo burger, bacon & pickled fennel.....	12.5
8oz Hereford sirloin steak, garlic & parsley butter.....	20
Grilled pork chop, braised chicory, orange & balsamic glaze.....	14

SIDES

Charred spring onions.....	3.5
Gem, radish & shallot.....	3
Minted Jersey Royals.....	3.5
House fries.....	3
Spring cabbage.....	3

PUDDINGS

Sticky toffee pudding & brown butter & pecan ice cream.....	5.5
Vanilla parfait, strawberries, brandy snap.....	5.5
Dark chocolate & salted caramel tart, clotted cream.....	5.5
Lemon Posset, raspberries, vanilla shortbread.....	5.5
Selection of fine British cheeses.....	9

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU