

# LIGHT LUNCH

12 - 4pm

## BREAKFAST/BRUNCH

eggs florentine <sup>(v)</sup>	9
eggs benedict	9
salmon fishcakes, cucumber, tartare sauce	8
smoked haddock, crispy potato, mustard cream, poached egg	8
smashed avocado, toasted sourdough, poached egg, confit chilli <sup>(v)</sup>	9
superfood green bowl, quinoa, poached egg <sup>(v)</sup>	7
<i>add chicken or salmon +5</i>	

## LUNCH

steak sandwich, caramelised onions, mustard mayo, cheese, fries	10
reuben sandwich, pastrami, emmental, fries	8
cod, chips, minted peas, tartare sauce	9
beetroot, blue monday cheese, watercress, walnuts <sup>(v)</sup>	8
crisp skin pork belly, sausage cassoulet	10
pasta of the day <sup>(v)</sup>	8
mac n cheese <sup>(v)</sup>	9
<i>add lobster +5</i>	

## SIDES

honey glazed carrots <sup>(v)</sup>	4.5
tenderstem broccoli <sup>(v)</sup>	4.5
side salad <sup>(v)</sup>	4
polenta fries <sup>(v)</sup>	4.5
house fries <sup>(v)</sup>	4
buttered spinach <sup>(v)</sup>	5
truffle mash	5

# TREATS

## PUDDINGS

salted caramel, peanut chocolate tart	8
cheesecake <small>(ask server for today's choice)</small>	6
sticky toffee pudding, butterscotch sauce, clotted cream	6
creme brulee	6
affogato, px sherry, espresso, ice cream	8
cheese board	10 / 17

## HOT DRINKS

double espresso	2
americano	2.5
flat white / latte / cappucino	2.8
peppermint / green / fruit / camomile tea	2.5
amaretto hot chocolate	6.5
irish coffee	6

## MORE WINE & FORTIFIED

sauternes dessert wine	6
pedro ximinez sherry	5
ruby port	5

## DIGESTIFS

h by hine brandy	4.5
espresso martini	8
woodford reserve old fashioned	9
lagavulin 16	6

# A LA CARTE

## NIBBLE / SNACK / BITE

bread, oil <sup>(v)</sup>	4.5
nocellara olives <sup>(v)</sup>	4.5
honey glazed chorizo	6
charcuterie	10
chargrilled octopus, saffron mayonnaise	7

## TO START...

seasonal soup <sup>(v)</sup>	6
beetroot, blue monday cheese, watercress, walnuts <sup>(v)</sup>	7.5
devilled chicken liver, black pudding	7.5
scallop, velvet crab risotto, pickled apple	11
tempura squid, chilli, coriander	7.5
pork and pistachio terrine, house made piccalilli, crisp bread	8
honey & thyme camembert, toulouse sausage, warm focaccia <sup>(v)</sup>	9.5
wild mushroom, toasted brioche, fried hens egg, truffle <sup>(v)</sup>	7.5

## ... AND THEN

fish of the day, ask server for details	market price
roast duck breast, spring onion mash, beetroot, duck leg sauce	18
halibut, homemade gnocchi, smokey bacon, girole, baby onion, red wine jus	19
braised short rib of beef, truffle creamed potato, carrot, roscoff onion	18.5
monkfish curry, aromatic rice	15
<i>veggie option available 12</i>	
jerk spatchcock chicken, cous cous	16
venison loin, sweet potato fondant, celeriac, port sauce	20
wild mushroom risotto, truffle	14
wine and wallop burger, pancetta, cheese, fries	13
10oz rib eye steak	16
10oz rib eye steak	22
8oz fillet steak	27
<i>steaks are served with fries, roasted tomatoes, mushrooms and a choice of peppercorn or red wine sauce</i>	

## ...A BIT ON THE SIDE

truffle mash	5
buttered spinach	5
honey glazed carrots <sup>(v)</sup>	4.5
tenderstem broccoli <sup>(v)</sup>	4.5
side salad <sup>(v)</sup>	4
polenta fries <sup>(v)</sup>	4
house fries <sup>(v)</sup>	4

# SUNDAYS

## BRUNCH

smoked haddock, crispy potato, mustard cream, poached egg	8
classic eggs benedict / florentine	9
smashed avocado, toasted sourdough, poached egg, confit chilli <sup>(v)</sup>	8
salmon and smoked haddock fishcakes, cucumber, tartare sauce	8
wild mushrooms, toasted brioche, fried egg <sup>(v)</sup>	6

## TO START...

seasonal soup <sup>(v)</sup>	6
beetroot, goats cheese, watercress, honeycomb <sup>(v)</sup>	7.5
oxtail scotch egg, celeriac remoulade	8
scallops, parsnip, pomegranate	11
tempura squid, chilli, coriander	7.5
game terrine, homemade piccalilli, sourdough	8
honey & thyme camembert, toulouse sausage, warm focaccia <sup>(v)</sup>	9

## ... AND THEN

crisp skinned cod, crushed potatoes, girolle mushroom, artichoke, oxtail sauce	17
roast duck breast, creamed cabbage & bacon, carrot puree, duck fat potatoes	18
lobster, velvet crab risotto	19
lamb shank, crushed root veg, braising liquor	18
butternut squash ravioli, pine nut, gorgonzola cheese <sup>(v)</sup>	14
monkfish curry, aromatic rice	15
<i>veggie option available 12</i>	
wine and wallop burger, pancetta, cheese, fries	13
8oz rump steak	16
10oz rib eye steak	21
8oz fillet steak	26
<i>steaks are served with fries, roasted tomatoes, mushrooms and a choice of peppercorn or red wine sauce</i>	

## SUNDAY ROAST

<i>seasonal vegetables, roast potatoes, homemade yorkshire pudding</i>	
half roast chicken	13
beef	15
pork	15
vegetarian nut roast <sup>(v)</sup>	12

*Our bar & kitchen foods contain nuts, dairy & gluten.  
For advice or if you have allergies please consult your server.*