

# · LUNCH ·

12.00PM - 3.00PM

## SNACKS

Marcona almonds (v) £5   Nocellara olives (v) £4.50  
Chickpea panisse, anchovy & fennel £4.50   Gougères, parmigiana £4  
Pork scratchings & smoked cod's roe £4.50  
Coombeshead Farm sourdough & whey butter £4

## STARTERS

Burrata, courgette, basil & mint £10  
Charred spring onion & romesco (v) £6.50  
Mussels, nduja & cream £9  
Chestnut & mushroom soup (v) £7.50  
Crab, celeriac remoulade & herbs £10  
Spatchcock quail, salmoriglio £11

## MAINS

Black pudding, squid & garden bitter leaf £16.50  
Squash, chickpea, harissa & cime di rape (v) £14.50  
Line caught fish & chips, tartar sauce £16  
Ricotta & chard ravioli, turnip tops £15  
Braised hare ragu, pappardelle £17  
Barnsley chop, potato & anchoïade £18.50  
Gara burger, smoked bacon, blue cheese & chipotle mayo £14.50

## SANDWICHES

Salcombe crab, radish & garden herbs £12.50  
Hot braised brisket, horseradish & sauerkraut £11.50

## SALADS

Anchovy panzanella (v without anchovy) £7.50 / £14.50  
Smoked mackerel, turnip & pancetta £8.50 / £16  
Beetroot, hazelnut & goats cheese £8 / £15.50

## SIDES

£4.50 each  
Winter greens (v) . Garden leaf salad (v)  
Chips, rosemary cheese . Pink fur potatoes (v)

## DESSERTS

Chocolate, blackberry & hazelnuts £7  
Caramel fondant, granny smith sorbet £7  
Plums, yogurt mousse & oats £7  
Tiramisu £7  
Homemade ice creams & sorbets £5.50

## ARTISAN CHEESE BOARD

Served with saltine crackers, apple chutney  
Three cheeses £10   Five cheeses £15

Please let us know of any dietary requirements.  
All our produce is seasonal and sourced from sustainable and, whenever possible, local farms and fishermen.