



## Fixed Lunch Menu

2 courses 19.5

3 courses 24.5

### Starters

Soup of the day, Pain de Campagne | v, gfo

Exmoor moules, aioli & lemon | gf

Garden pea hummus, grilled flatbreads, pumpkin seeds & harissa | vg, gfo

### Mains

Chicken, leek & ham hock pie, mashed carrot & pie liquor

Roast salmon, caper, celery, green olives, toasted pine nuts | gf

Pea & wild garlic risotto, crispy olives, aged Parmesan | v, vgo, gf

### Desserts

Poached pear, honeycomb, apple puree, blackberries & cherry sorbet | vg, gf

Rhubarb & custard trifle | v, vgo

Double chocolate chip cookie, salted caramel ice cream | v

(12 minute cooking time)

### Sides

Charred broccoli, toasted almonds & pesto | gf 5    Thick cut chips | gf 4    Fries | gf 4

Asparagus, brown butter & lemon | gf 5    Truffle mac & cheese | gf 5

Seasonal salad | gf 4    Onion rings | gf 4    Truffle Fries | gf 5

Discretionary service charge of 10% is added to your bill.

If you have any allergies or dietary requirements please speak to a member of staff to see our allergens matrix

Vegetarian – v | Vegan – vg | Vegan option available - vgo | Gluten free - gf | Gluten free option - gfo



## Lunch Menu

### Starters

Soup of the day, Pain de Campagne   v, gfo	8
Crispy salt & pepper squid, lime & seaweed aioli	11
Burrata, sun dried tomatoes, blood orange, chicory, toasted sunflower seeds & hot honey   v, gf	12
Exmoor moules, aioli & lemon   gf	10
Garden pea hummus, grilled flatbreads, pumpkin seeds & harissa   vg, gfo	8

### Mains

Cider battered fish & chips, crushed minted peas, tartare sauce   gf	18
Cider battered halloumi & chips, crushed minted peas, tartare sauce   v, gf	17
Chicken, leek & ham hock pie, mashed carrot & pie liquor	16
Grilled bacon chop, pineapple chutney, bubble & squeak, fried egg   gf	16
6oz grilled rump steak, French fries, Cashel blue butter, rocket & Parmesan salad   gf	24
Buttermilk chicken schnitzel, Waldorf slaw, caper, lemon, brown butter	18
Roast salmon, caper, celery, green olives, toasted pine nuts   gf	17
Calves' liver, crispy prosciutto, sticky onions, spinach, olive oil mash   gf	17
New England lobster roll, salty French fries, lemon	27
Pea & wild garlic risotto, crispy olives, aged Parmesan   v, vgo, gf	17

### Seasonal Favourites

Classic Caesar salad – cos lettuce, Caesar dressing, streaky bacon, anchovies, croutons, soft boiled egg   gfo	12
-add chargrilled chicken	5
-add grilled halloumi	5
Greek salad – tomatoes, cucumber, red onion, olives, pepper, feta cheese, olive oil   vg, gf	12

### Sides

Charred broccoli, toasted almonds & pesto   gf 5	Thick cut chips   gf 4	Fries   gf 4
Asparagus, brown butter & lemon   gf 5	Truffle mac & cheese   gf 5	
Seasonal salad   gf 4	Onion rings   gf 4	Truffle Fries   gf 5

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