



# FIXED LUNCH MENU

2 COURSES **19.5**

3 COURSES **24.5**

## STARTERS

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

**Exmoor moules, lemon gf**

**Garden pea hummus, grilled flatbreads, pumpkin seeds, harissa vg, gfo**

## MAINS

**Grilled bacon chop, pineapple chutney, bubble & squeak, fried egg gf**

**Roast salmon, capers, celery, green olives, toasted pine nuts gf**

**Pumpkin & sage risotto, aged Parmesan gf, vgo, v**

## DESSERTS

**Vanilla panna cotta, sweet seeds, raspberry sorbet gf, vg**

**Sticky toffee pudding, vanilla ice cream v**

**Dark chocolate mousse cake, vanilla cream v**

## SIDES

Koffman's fries <b>gf, vg</b>	<b>5</b>	Braised red cabbage <b>v, gf</b>	<b>5</b>
Koffman's chunky chips <b>gf, vg</b>	<b>5</b>	Creamed spinach <b>gf</b>	<b>5</b>
New potatoes, minty butter <b>gf, v</b>	<b>5</b>	Leaf salad, Parmesan, olive oil <b>v, gf, vgo</b>	<b>5</b>

If you have any allergies or dietary requirements,  
please speak to a member of the team to see the allergen matrix.

Vegetarian - **v** | Vegan - **vg** | Vegan option available - **vgo**

Gluten free - **gf** | Gluten free option - **gfo**

Discretionary service charge of 10% is added to your bill.  
This service charge is shared across the team pro-rated by hours worked.