



LUNCH MENU

Starters

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

Mains

Cider battered fish & chips <i>crushed minted peas, tartare sauce</i> gf	18	Roast salmon <i>capers, celery, green olives, toasted pine nuts</i> gf	17
Cider battered halloumi & chips <i>crushed minted peas, tartare sauce</i> v, gf	17	Pumpkin & sage risotto <i>aged Parmesan</i> gf, vgo, v	17
Chicken, leek & ham hock pie <i>mashed potato & pie liquor</i>	16	Classic Caesar salad <i>cos lettuce, streaky bacon, Caesar dressing, anchovies, soft boiled egg</i> gfo	12
Grilled bacon chop <i>pineapple chutney, bubble & squeak, fried egg</i> gf	16	- Add chargrilled chicken	5
8oz grilled rump steak <i>French fries, peppercorn sauce, rocket & Parmesan salad</i> gf	24	- Add grilled halloumi	5

Sides

Fries gf, vg	5	Braised red cabbage v, gf	5
Chunky chips gf, vg	5	Creamed spinach gf	5
New potatoes, minty butter gf, v	5	Leaf salad, Parmesan, olive oil v, gf, vgo	5

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.