



2025 New Lunch Menu 2025

VEGETARIAN | STARTERS | SMALL PLATES | MAINS

	STARTERS	SMALL PLATES	MAINS
SUN-DRIED TOMATO & BASIL HUMMUS, crispbreads, raw heritage carrots		8.00	
PARMESAN & ROCKET SALAD, honey & mustard vinaigrette		9.00	
CLASSIC FRENCH ONION SOUP, melted Gruyère croûtons		10.00	
GOAT'S CHEESE, STICKY FIGS, CHICORY & CHERVIL SALAD, salted hazelnuts, yuzu & honey vinaigrette	12.50		18.50
PUMPKIN, BUTTERNUT SQUASH & PECORINO RISOTTO, sautéed king mushrooms, poppy seed crisp	12.50		21.95
MOZZARELLA & PARMESAN CROQUETTA/S, aubergines, tomatoes, peppers, olives, pine nut pesto, capers	12.50		21.95

FISH & SEAFOOD | STARTERS | SMALL PLATES | MAINS

DILL-CURED GRAVADLAX, pickled cucumber & red onions, wholemeal toast	12.50		
CORNISH CRAB MAYONNAISE, little gems, dressed leaves, wholemeal toast	12.50		
SMOKED FISH & SPRING ONION FISHCAKE/S, rainbow slaw, chive & parsley aioli <i>main course with fries</i>	12.50		22.50
GILBEY'S FISH & CHIPS, panko-crumbed haddock, hand-cut chips, crushed peas, tartare sauce			21.95

MEAT | STARTERS | SMALL PLATES | MAINS

CHICKEN LIVER PATÉ & CRISP SKIN, Seville orange & date chutney, toasted brioche	12.50		
HAM HOCK, PORK & PISTACHIO TERRINE, piccalilli purée, sourdough toast	12.50		
BLYTHBURGH FREE-RANGE PORK SAUSAGE/S, Irish colcannon [Savoy & creamy mash] red wine gravy	12.50		18.50
BRAISED SHOULDER OF LAMB SHEPHERD'S PIE, sesame heritage carrots	12.95		22.95
28 DAY DRY-AGED 5oz BRITISH FLAT-IRON STEAK <i>cooked medium rare</i>			15.95

SAUCES *herb & garlic butter 2.50 red wine sauce 3.00 chive & parsley aioli 2.50 tartare sauce 2.50*
SIDES *fries 5.50 mash 5.50 sesame carrots 5.50 hand-cut chips 5.95 dressed leaves 5.50 rainbow slaw 5.50*
 LEMON & GARLIC OLIVES **6.50** MIXED BREAD BASKET **3.75** BALSAMIC, OLIVE OIL, FOCACCIA **6.50**

PUDDINGS | CHEESE

STICKY TOFFEE PUDDING butterscotch sauce, Cornish clotted cream	9.95		
GILBEY'S LEMON TART, berry coulis, vanilla ice cream	9.95		
DARK CHOCOLATE MARQUISE, Italian meringue, mango sorbet, coconut tuile	9.95		
VANILLA CRÈME BRÛLÉE, lychee conserve, honeycomb crunch	9.95		
Sorbets 1, 2, 3 citrus, raspberry, coconut	5.95	7.95	9.75
Ice creams 1, 2, 3 vanilla, salted caramel, chocolate	5.95	7.95	9.75
DUO OR TRIO OF ENGLISH ARTISAN CHEESES, chutney, celery, biscuits	10.50		14.50
<i>Brighton Blue, past. cow [V] Bath Soft Organic [brie style] unpast. cow Keen's Extra Mature Cheddar, past. cow</i>			

Prior to ordering, please inform us of any allergies or food intolerances as some dishes will contain allergens, nuts or traces of nuts. We can provide detailed information but please note that dishes are prepared in our kitchen where all allergens are present.

A suggested service charge of 12.5% is added to the bill and is entirely voluntary