

LUNCH MENU  
12:00 – 15:00

Light Lunch

Seasonal soup of the day with rustic bread. (v)	£5.95
Lentil and mushroom salad with balsamic onions and lemon dressing (v)	£7.50
Chicken liver terrine with beetroot and horseradish purée, apple, walnuts and bread wafers	£7.95
Salt beef bagel with pickled gherkins, wholegrain mustard and rocket	£8.50
Roast salmon fishcake with tartare sauce	£7.95

To share....

Vegetarian platter for two (hummus, roast vegetables, mixed olives, marinated feta)	£12.50
Fish platter for two (cold smoked salmon, prawns (with shell), pickled herring, lumpfish roe, anchovies and capers)	£14.95

Mains

Sweet potato, goats' cheese and spring onion frittata with celeriac remoulade (v)	£12.50
Pan seared cod with Moroccan chickpea salad, coriander and pomegranate relish and flaked almonds	£13.95
Confit duck leg with mashed potatoes, burnt onions, and a red wine jus lightly scented with liquorice	£13.95

Sides

Rustic bread with salted Lescure butter	£2.75
Hand cut chips	£3.75
Mixed leaves	£3.75
Mixed Olives	£3.00

Desserts

Virunga tea panna cotta with prune compote and amaretti biscuits	£6.50
Apple and Blackberry crumble, maple and pecan topping with vanilla ice cream	£6.50
Scoop of ice cream (strawberry, vanilla or chocolate)	£2.00

Any allergens should be brought to your waiter's attention.  
A 12.5% discretionary service charge will be added to your bill

Wine

Sparkling	125ml	750ml
Prosecco Valdobbiadene Brut Jeio Biso, Italy 11.5% abv	£6.50	£28.50
Primrose Hill Chapel Down Brut Prestige NV, England 12.0% abv		£47.00
Laurent Perrier Cuvee Rose Brut, France 12.0% abv		£88.00
Laurent Perrier Brut NV, France 12.0% abv		£58.00

White	125ml	175ml	750 ml
Acacia Tree Chenin Blanc, South Africa 13.0% abv	£3.40	£4.75	£19.50
The Spee'wah Houseboat Chardonnay, Australia 13.0% abv	£4.25	£5.90	£23.90
La Cote Flamenc Picpoul de Pinet Coteaux du Languedoc, France 12.5% abv	£4.95	£6.90	£27.90
Chapel Down Bacchus, England 11.0% abv			£29.00

Rose

La Maglia Rosa Pinot Grigio Blush, Italy 12.0% abv	£4.15	£5.80	£23.50
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Red

Acacia Tree Pinotage, South Africa 13.5% abv	£3.40	£4.75	£19.50
Purple Heron Cabernet Sauvignon, South Africa 14.0% abv	£4.25	£5.80	£23.50
Londono Graciano Rioja Alta, Spain 14.0% abv	£4.95	£6.90	£27.90
Chapel Down Union Red, England 11.5% abv			£30.50

Chilled

Meantime London lager 4.5% abv	330ml	£4.25
Aspall draught cyder 5.5% abv	330ml	£4.25
Sparkling Speyside Glenlivet water	330ml 1ltr	£2.30 £3.95

Franklin & Sons premium soft drinks Lemonade and elderflower, apple and rhubarb, strawberry and raspberry, dandelion and burdock	275ml	£3.25
Pepsi or Diet Pepsi	300ml	£2.70
Sweet Russet apple juice or freshly squeezed orange juice	250ml	£3.30

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## Hot Drinks

Americano	£2.60
Single espresso	£1.85
Double espresso	£2.50
Single macchiato	£1.85
Double macchiato	£2.50
Cappuccino, latte, flat white	£2.95
Mocha	£3.00
Hot chocolate	£3.00

## A Pot of Birchall Loose Leaf tea or Infusion

Everyday black Tea, Pfunda, Earl Grey, Camomile, Peppermint, Redbush, Green Tea, Red berry and flower	£2.35
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## Cakes

Carrot cake	£3.50
Coffee and walnut cake	£3.50
Orange and chocolate chip cake (wheat and dairy free)	£3.50
Lemon drizzle cake	£3.50
Plum tart	£3.50
Muffin of the day	£2.70
Oat and raisin cookie	£2.15
Picture Gallery brownie	£3.25

Thank you for visiting!

All prices include Vat

