

# MENU



## STARTERS

PEA AND POTATO CHOWDER (v)	8
ASPARAGUS and AVOCADO miso toast (vegan)	9.5
CHICKEN CAESAR SALAD sml/large	9.5/12.5
SRIRACHA PRAWNS with mango salsa	10
SALMON TARTARE and lemon capers with melba toast	12.5
BRAISED PIGS CHEEKS, parsnip puree with baby leeks	12.5

## SIDES

HOUSE MIXED SALAD	4
GARLIC BUTTERED BEANS	4.5
CHUNKY CHIPS / FRENCH FRIES	4.5
HERB-ROASTED NEW POTATOES	4.5

## SANDWICHES

*\*LUNCHTIME ONLY\**

*All served with fries*

MEDITERRANEAN VEGETABLES with halloumi and pesto mayo	11
PRAWN COCKTAIL baby gem, cucumber, red pepper	12.5
BLT (not ciabatta)	13
SMOKED SALMON, lemon mayo, red onion, capers	13.5
SALT BEEF, roasted red onion jam	14.5
CLUB SANDWICH (not ciabatta)	14.5

## MAINS

CAULIFLOWER STEAK, raisin and pinenut dressing with curly kale (vegan)	17
JACKFRUIT RAGU PAPPARDELLE, fresh basil and cheese crumb (vg)	18
CLASSIC FISH AND CHIPS, minted crushed peas, torched lemon and homemade tartar sauce	18.5
LEANDER CRISPY CHICKEN BURGER with French fries and honey mustard slaw	18.5
ROLLED PORK BELLY, cabbage and sage mash, black pudding, bon bon rich gravy	19.5
PAN SEARED TUNA STEAK and BEETROOT RISOTTO with salsa verde	22.5

## DESSERTS

CHOCOLATE FONDANT with molten pistachio and vanilla ice cream	9.5
WARM STICKY TOFFEE PUDDING with toffee sauce and salted caramel ice cream	9.5
COINTREAU CRÈME BRÛLÉE with blood orange granita	9.5
ICE CREAMS and SORBETS	5
ENGLISH and FRENCH CHEESE PLATE with chutney, grapes, celery	9

Please let us know if you have any dietary requirements

