

# LUNCH

Please ask about our daily specials.

## STARTERS

Soup of the Day; artisan sourdough roll, whipped Maldon sea salted butter (v)(pbo)	7
Duck Rillettes; toasted artisan sourdough, red onion marmalade ~ served cold ~	9.5
Homemade Pork & Black Pudding Sausage Roll; beetroot & horseradish mayonnaise	8
Moules Marinière; artisan sourdough, whipped Maldon sea salted butter	8.5
Dolcelatte Blue Cheese & Mulled Pear; candied pecan, chicory, pickled cucumber (v)	8.5
Baked Camembert; artisan sourdough, Calabrian chilli & honey dip, whipped Maldon sea salted butter ~ to share ~	17.5

## LIGHT BITES & SIDES ~ Any 4 for £20 ~

Marinated Mixed Olives; garlic & herb marinade (pb)	4.5
Artisan Sourdough; whipped sea salted butter, olive oil & balsamic (v)(pbo)	6
Pork Belly Bites; Calabrian chilli & honey glaze	8.5
Salt & Pepper Squid; aioli, chargrilled lemon	8
Truffle Fries; truffle oil, Italian hard cheese, sea salt (v)	6.5
Beer-Battered Onion Rings; made with Brewpoint IPA	4.5
Crispy Halloumi Fries; Calabrian chilli & honey dip (v)	8
Chips; skinny fries or chunky chips (pb)	4.5
Small Caesar Salad; lettuce, bacon, Italian hard cheese, croutons, dressing	3.5

## SOURDOUGH COBS

~ Available Monday - Friday Only ~

Bacon, Lettuce & Tomato; with aioli	8.5
Chunky Fish Fingers; with lettuce, cucumber, tartare sauce	9
Crispy Halloumi; with avocado, lettuce, chilli & honey sauce (v)	9

## EXTRAS

~ Add skinny fries (pb) or chunky chips (pb) +2.5 ~  
~ Add soup of the day (pb) +3.5 ~

## MAINS

Brewpoint Beer-Battered Haddock & Chips; mushy peas, tartare sauce, chargrilled lemon	17.5
Chuck Steak Burger; brioche bun, emmental cheese, chilli jam, aioli, pickles, American mustard; with skinny fries, herb salad ~ add streaky bacon +1 ~	16.5
Crispy Buttermilk Chicken Burger; brioche bun, jalapeños, pickles, chipotle mayo, chilli jam; served with skinny fries, herb salad ~ add emmental cheese and streaky bacon +1 each ~	16.5
Caesar Salad; romaine lettuce, streaky bacon, avocado, garlic croutons, Italian hard cheese, anchovy fillets, caesar dressing ~ add chargrilled chicken or chargrilled king prawns +2.5 ~	14
Goat's Cheese Flatbread; crispy flatbread, goat's cheese, caramelised red onion, beetroot, honey, rocket, pine kernels (v) ~ add chargrilled chicken +2.5 ~	13.5
Venison Sausages; confit-garlic mashed potato, roasted celeriac, braised red cabbage, curly kale, redcurrant jus	15
Tarragon Chicken; Highbury Farm chicken supreme, papparedelle pasta, crème fraîche, leeks, white wine & tarragon sauce	16.5
Pork Belly Bourguignon; braised pork belly, potato gratin, pancetta & savoy cabbage fricassée	16.5
Massaman Curry; baby corn, red pepper, pak choi, baby potatoes, sugarsnap peas, roasted peanuts, sticky rice, coriander (pb) ~ add chicken or king prawns +2.5 ~	15
Homemade Pie of the Day	~ market price ~
28-Day Dry-Aged 8oz Black Angus Ribeye Steak; chunky chips, roasted tomato, sautéed garlic mushrooms, baby gem & pickled shallot salad ~ add peppercorn sauce or béarnaise sauce +2 ~	27

We're proud of championing British produce and of creating delicious dishes sustainably - please ask for more information.



**Food allergies?** Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate.  
(v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available.