



Lunch

Chicken Caesar Salad GFA VA Gem lettuce, sourdough croutons, anchovies, aged parmesan & caesar dressing	£15.00
Marinated Heritage Tomato Salad GF V VEA Goats cheese, black olive & herb pesto	£13.00
Antipasti Board Cured meats, cheeses, Nocellara olives, pickles, sourdough & house butter	£14.00
BBQ Padron Peppers GFA V VEA Smoked sea salt, spiced buttermilk dip	£6.00
Salmon Pastrami Sandwich (Served open) Cream cheese, caperberries, dill, lemon & house salad	£12.00
Buttermilk Fried Oyster Mushrooms GF V VEA Black garlic mayonnaise, yeast flakes & sesame	£8.00
8oz Flat Iron Steak GF Parmesan & truffle chips, watercress & Café de Paris butter	£20.00
Mussels GFA 'Nduja, parsley, spring onions & grilled sourdough	£14.00
Traditional Beer Battered Haddock GF Crushed peas, tartare sauce, triple cooked chips & lemon	£18.00