



# Lunch Menu

STARTER & MAIN FOR £22.50 Available Monday – Saturday 12 - 2.30pm

## Nibbles

<b>Rosemary &amp; Sea Salt Focaccia</b> (V) £4 Confit Garlic & Thyme Butter, Arbequina Olive Oil	<b>Marinated Gordal Olives</b> (V)* £4 <b>Salt &amp; Paprika Almonds</b> (V)* £4 <b>Beef Jerky*</b> £5
<b>Cockle Popcorn</b> * £4	

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## Starters

### Soup of the Day\* (V)

Warm Sea Salt & Rosemary Focaccia

### Pan Fried Skate \*

Tartar Butter, Potato Straws

Great with [Terre Antiche Gavi Di Gavi](#)

### Crispy Pig & Black Pudding (£4 Surcharge)

Apple Ketchup, Crackling & Confit Egg Yolk

Great with [Walker Bay Cabernet Franc](#)

### Smoked Chalk Stream Trout \*

Tenderstem, Hazelnut & Olive Oil

Great with [Mclaren Vale Grenache](#)

### Heritage Beetroot Salad (V) \*

Ewe's Curd, Walnut & Black Olive

Great with [Castano Organic Monastrell](#)

### King Scallops (£5 Surcharge)

Paprika & Gruyere Gratin, Samphire & Nasturtium

Great with [Kamptal Gruner Veltliner](#)

## Sides

<b>Triple Cooked Chips</b> (V) £4	<b>Autumn Greens</b> (V) * £5 Ibores
<b>Pork Fat Carrots</b> * £5 Grated Serrano	<b>Glazed Celeriac</b> (V)* £5 Parmesan & Truffle Oil
<b>Roasted Pumpkin</b> (V) * £5 Seeds & Jam	

Food allergies & intolerance – please speak to a member of the team prior to ordering. Some dishes may contain nuts.

\*Denotes that dishes can be modified to suit a gluten free diet.



## Mains

### **Beer Battered Cod**

Triple Cooked Chips, Minted Pea Purée, Tartar Sauce

Great with [Costadune` Grillo](#)

### **Welsh Beef Burger**

Brioche Bun, Bacon, Cheddar, Celeriac & Apple Slaw, Triple Cooked Chips

Great with [Izadi Rioja Reserva](#)

### **Masterstock Chicken \***

Spiced Carrot Purée, Asian Slaw, Wilted Bok Choi, Sesame Seeds

Great with [Organic Vermentino](#)

### **Pan Roasted Cod Loin**

Kedgeree Barley, Poached Egg

Great with [Terre Antiche Gavi Di Gavi](#)

### **Slow Braised Beef Feather Blade\***

Chestnut Mushroom, Pancetta & Onion Jus, Triple Cooked Chips

Great with [Tannat Bodega Garzón](#)

### **Wild Mushroom Fregola** (V)

King Mushrooms, Leek, Spinach & Soft Poached Egg

Great with [Bourgogne Chardonnay](#)

### **Roasted Pumpkin** (V)

Red Onion & Rainbow Chard, Ibores Gnocchi, Burrata & Miso Seeds

Great with [Aconcagua Costa Pinot Noir](#)

### **Roasted Hake on the Bone (£4 Surcharge) \***

Braised Octopus, Red Wine, Chorizo And Pochas Stew, Confit Garlic Aioli & Morcilla

Great with [Primitivo di Puglia](#)

### **Herefordshire Sirloin Steak (£10 Surcharge) \***

Slow Roasted Tomato, Flat Mushroom, Triple Cooked Chips

Great with [Terroir` Luján de Cuyo Malbec](#)

### **Herefordshire Fillet Steak (£13 Surcharge) \***

Slow Roasted Tomato, Flat Mushroom, Triple Cooked Chips

Great with [Walker Bay Cabernet Franc](#)