

# LUNCH

Chilli & thyme marinated olives 3.00  
 Hummus, muhammara and focaccia 5.00  
 Bread basket 1.75

	Soup of the day		4.65
S T A R T E R S	Potted salmon with toast & cucumber salad		6.95
	Smoked shell on prawns, garlic mayonnaise		6.95
	Chicken liver parfait, toasted brioche and bitter orange marmalade		6.95
	Butternut and feta filo with onion marmalade and rocket		5.95
	Braised lamb shoulder, coriander and lemon cous cous, Moroccan spiced tomato salsa		6.95
	Seared squid tubes stuffed with sun blushed tomato, olive, basil and parmesan served with rocket salad		5.95
	Beer battered cod, hand cut chips, pea puree, chunky tartare sauce		12.50
M A I N S	Seafood linguine with cockles, mussels and chive cream		12.95
	Beef burger with cheese, homemade tomato sauce and potato chips		11.95
	Pan fried sea bass with celeriac puree, trompette and truffle vinaigrette		15,50
	Confit Duck leg, red cabbage, creamed potato		12.95
	Aubergine, sweet potato and chick pea curry with basmati and kumquat chutney		11.95
	Dingley Dell slow roast belly of pork, carrot puree, kale and caramelised quince		13.95
	Catch of the day		market price
S A N D W I C H	Sirloin steak sandwich, caramelised Onion, chunky chips and salad	10.25	
	Pan roast chicken, garlic mayo Lettuce and tomato	8.00	
	Brie with grape chutney	8.50	
			S All 2.75 I Chips D Minted new potatoes E Champ S Sugar snap peas Buttered green beans

Please ask for more information about this menu if you have an allergy. Regrettably, we cannot guarantee that any of these dishes are completely free from traces of nuts. It is our policy not to use any genetically modified food  
 Please kindly note that during busy periods there may be a wait for your food to be prepared