

# LUNCH



12PM - 4PM

STARTERS &

SHARING

**BREAD (V)**

with OQS Cultured Butter  
..... 4

**BEEF CROQUETTE**

with OQS Mayo  
..... 6

**COBBLE LANE SALAMI**

with Pickled Fennel  
..... 8

**SMOKED MACKEREL PATE**

with Soft Boiled Egg & Pickled Celeriac  
..... 7

**MUSHROOM PARFAIT (V)**

with Pickled Onion & Toast  
..... 6

**HAM HOCK TERRINE**

with Piccalilli & Aioli  
..... 8

**SMOKIN' BROTHERS**

**SMOKED SALMON**

with Dill Sourcream  
..... 9.5

LUNCH

EXPRESS

**WELSH RAREBIT (V)**

Slow Roast Tomatoes, Bloody Mary Jam & Henderson's  
Relish  
..... 12

**FISHCAKES**

Pea Smash, Pickled Fennel Salad,  
Aioli & Soft Boiled Egg  
..... 15

**KEDGEREE**

Curried Rice with Smoked Haddock, Cod, Soft Boiled  
Egg & Fresh Red Chilli  
..... 12.5

**BEEF BRISKET HASH**

Slow Cooked Beef Brisket with Sweet Onions, Crispy  
Potatoes, Barbeque Sauce, Pickles & Fried Egg  
..... 18.5

MAINS &

SALADS

**GRILLED SEA BASS**

with Sauce Vierge & Braised Fennel  
..... 18

**ROASTED CAULIFLOWER (V)**

with Creamed Leeks, Sautéed  
Mushrooms, Spinach, Toasted Seeds  
& Pickled Red Onion  
..... 14

**PULLED HAM SALAD**

with Green Beans, Potatoes,  
Watercress, Red Onion & Soft Boiled  
Egg  
..... 13.5

**DRY AGED SIRLOIN**

8oz Grass-fed Hereford Sirloin Steak  
with Bearnaise, Fries & Watercress  
..... 30

**CORONATION CHICKEN SANDWICH**

Chicken Schnitzel, Lettuce &  
Coronation Mayo  
..... 14

**PRESSED PORK SHOULDER**

with Roasted & Pickled Turnip,  
Braised Cabbage & Burnt Apple  
Puree  
..... 19.5

**GRILLED GOAT'S CHEESE, HONEY & THYME (V)**

with Spinach & Bitter Leaves, Roast  
Pear, Orange Vinaigrette & Walnuts  
..... 12

**PAN FRIED COD**

with Brown Butter Gremolata,  
Samphire & Mushrooms  
..... 22.5

**CHARRED BROCCOLI & BEETROOT (VF)**

Roasted & Raw Beetroot,  
Spelt, Broccoli Stems,  
Toasted Almonds, Pickled  
Blackberries & Cavolo Nero  
..... 11

*Add Smoked Salmon... 5*  
*Add English Halloumi... 4.5*

**CHICKEN SCHNITZEL**

with Pickled Fennel,  
Cabbage Salad & Caesar Mayo  
..... 15.5  
*Add Fried Egg... 2*

SIDES

**FRIES (V) / TENDER STEM BROCCOLI (VF) / SALAD LEAVES (VF)  
BUTTERED POTATOES (V) / ROASTED CARROTS WITH HERBS (VF)**

..... 5

We are proud to work with some wonderful British suppliers including smoked salmon from Smoking Brothers, sustainably produced meat and poultry from HG Walter, charcuterie from Coble Lane Cured and dairy from Estate Dairy, St James Cheesemakers and Paxton & Whitfield. We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available. V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared. A discretionary service charge of 12.5% will be added to your bill, all of which is shared between the team.