

LUNCH



12PM - 4PM

SNACKS •

<p>BREAD (V) with OQS Cultured Butter 5</p> <p>WHITEBEAN & PUMPKIN SEED HUMMUS with Bitter Leaves & Carrot Crudit� 7</p>	<p>COBBLE LANE SALAMI with Pickled Fennel 8</p> <p>RAREBIT CROQUETTE With Bloody Mary Jam, Aioli & Pickled Walnuts 3</p>
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STARTERS

<p>GRILLED GOAT'S CHEESE SALAD with Leaves, Roast Pear, Orange Vinaigrette & Walnuts 9 <i>As a Main Course... 16</i></p> <p>POTTED MACKEREL with Horseradish, Pickled Onions, Herb Butter & Toast 8</p>	<p>SMOKED SALMON with Dill Cr�me Fra�che & Pickled Cucumber 9.5</p> <p>OQS PRAWN COCKTAIL with Gem Lettuce, Cucumber & Marie Rose Sauce 12</p>	<p>MRS KING'S PORK PIE with St James' Chutney & Piccalilli Pickles 9</p> <p>OCTOPUS with Orange Gremolata, Chorizo & Crispy Potato 14 <i>Add Fried Egg... 2</i></p>
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SALADS

<p>OQS CRUNCH SALAD Chicory, Radish, Cucumber, Celery, Peas, Apple & Walnuts with Tahini Yoghurt 12 <i>Add Smoked Salmon... 5</i> <i>Add English Halloumi... 5</i> <i>Add Grilled Chicken Breast... 6.5</i></p>	<p>CRAYFISH & ELDERFLOWER with Soft Boiled Egg, Crispy Bacon, Green Beans, Mixed Leaves & Elderflower Sour Cream 18.5</p>	<p>OQS HARVEST (V) Broccoli, Beetroot, White Cabbage & Buckwheat with Preserved Lemon Green Goddess Dressing 12 <i>Add Smoked Salmon... 5</i> <i>Add English Halloumi... 5</i> <i>Add Grilled Chicken Breast... 6.5</i></p>
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MAINS •

<p>ROASTED SQUASH (VF) with Saut�ed Kale, Sauce Vierge, Whipped Whitebeans & Toasted Pumpkin Seeds 14</p> <p>FISH & CHIPS Crumbed Cod Goujons with Fries, Pea Mayo, Cornichons, Parsley & Spinach Salad 20</p> <p>CHICKEN SCHNITZEL with Pickled Fennel, Cabbage Salad & Caesar Mayo 16 <i>Add Fried Egg... 2</i></p>	<p>CORONATION CHICKEN SANDWICH Chicken Schnitzel, Lettuce & Coronation Mayo 16</p> <p>BEEF BRISKET HASH Slow Cooked Beef Brisket with Sweet Onions, Crispy Potatoes, Barbeque Sauce, Pickles & Fried Egg 18.5</p>	<p>SEARED TUNA with Fennel, Orange, Pickled Carrots, Artichokes & Saffron Aioli 20</p> <p>SIRLOIN STEAK 8oz Grass-fed English Short Horn Sirloin Steak, Pink Peppercorn Sauce, Fries & Watercress 28</p> <p>PORK BELLY with Celeriac Salad, Leeks & Burnt Apple Pur�e 19</p>
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SIDES •

<p>FRIES (V) / TENDER STEM BROCCOLI (VF) / SALAD LEAVES (VF) NEW POTATOES WITH MALT VINEGAR BUTTER (V) / HERITAGE BABY CARROTS WITH HERBS (VF) 5</p>

We are proud to work with some wonderful British suppliers including smoked salmon from Smokin' Brother's, sustainably produced meat and poultry from O'Shea Butchers, charcuterie from Cobble Lane Cured plus dairy from Estate Dairy and St James Cheesemakers. 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 13.5% will be added to your bill, all of which is shared between the team.