



## LUNCH

### • SNACKS

#### BREAD (V)

OQS Cultured Butter  
..... 6

#### RADISHES & 'BUTTER' (VF)

Creamed Cashew Butter & Sumac  
..... 7

#### CHARCUTERIE BOARD

A Trio of Cobble Lane Cured Meats, Piccalilli Pickles  
..... 19

#### LEEK, CAVE AGED CHEDDAR & POTATO CROQUETTE (V)

Cheddar Sauce  
..... 3.5 each

### • STARTERS

#### HERITAGE TOMATO TART (V)

Puff Pastry, Black Olive Jam  
& White Balsamic  
..... 9

#### SMOKED SALMON

Smokin' Brothers Salmon, Potato  
Galette, Dill Sour Cream  
& Pickled Cucumber  
..... 13.5

#### GRILLED GOAT'S CHEESE (V)

Beetroot Carpaccio, Peaches,  
Walnuts & Sorrel  
..... 12.5

#### SEARED SCALLOP

Saffron Aioli, Samphire, Broad Beans,  
Grilled Artichokes & Brown Butter  
..... 12.5

#### SMOKED DUCK BREAST

Raspberry Ketchup &  
Charred Gem Lettuce  
..... 11

#### WATERMELON TARTARE (V)

Feta, Lime,  
Pickled Chilli & Mint  
..... 9

### • SALADS

#### SUMMER HARVEST (VF)

Heirloom Tomatoes, Radicchio, Wild Rice, Kale,  
Orange & Hazelnuts  
..... 14  
*Add Smoked Salmon... 6*  
*Add Halloumi... 5*  
*Add Grilled Chicken... 7*

#### OQS CHOPPED SALAD (V)

Broad Beans, Peas, Radishes, Cucumber, Chickpeas,  
Chicory & Herbed Tahini Dressing  
..... 12  
*Add Smoked Salmon... 6*  
*Add Halloumi... 5*  
*Add Grilled Chicken... 7*

### • MAINS

#### BLACKENED TUNA 'TAGLIATA'

Sauce Romesco, Rocket, Black Olive,  
Orange & Fennel  
..... 24

#### CHICKEN SCHNITZEL

Pickled Fennel, Cabbage  
Salad & Caesar Mayo  
..... 18  
*Add Fried Egg... 2*

#### SALT BEEF HASH

Guinness Braised Onions,  
Savoy Cabbage, Honey Mustard  
& Crispy Potatoes  
..... 18.5

#### CHICKEN POT PIE

Chicken, Ham, Tarragon, Peas  
& Piccalilli Salad  
..... 18

#### BARNESLEY LAMB CHOP

Sautéed Courgettes, Tomato, Shallot  
& Tarragon Relish  
..... 24

#### SIRLOIN STEAK

8oz grass-fed Hereford Sirloin Steak,  
Peppercorn Sauce, Pommes Anna  
& Watercress  
..... 28

#### ROAST COD

Mussels, White Wine, Cream,  
Spinach & Samphire  
..... 23

#### BEETROOT GLAZED CELERIAC (VF)

Peas, Baby Onions, Little Gem  
& Mushroom 'Bacon'  
..... 17

#### CORONATION CHICKEN SANDWICH

Chicken Schnitzel, Lettuce  
& Coronation Mayo  
..... 18

### • SIDES

#### FRIES (V) / SUMMER GREENS (V) / SALAD LEAVES (VF)

NEW POTATOES WITH MALT VINEGAR BUTTER (V) / HERITAGE BABY CARROTS WITH HERBS (VF)  
..... 5

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.

## • SODAS

House Lemonade	4	Elderflower Fizz	4
Lemon, Lime & Bitters	4	House Hibiscus, Lime, Mint	4
House Gingerade	4	Coke / Diet Coke / Coke Zero	5
Wild Rooibos & Orange Iced Tea	4	MOMO Kombucha	8
Fever Tree Tonic & Light Tonic	5	Turmeric / Raspberry & Hibiscus	

## • JUICES

OJ Freshly Squeezed	5	Sunshine Coast	5
Green Immunity Booster	5	Apple, Ginger, Carrot & Orange	
Celery, Cucumber, Kale, Apple & Lime		Heart Beet	5
		Apple, Carrot, Ginger & Beetroot	

## • SMOOTHIES

PBD	5.5	Classic Berry	5.5
Peanut Butter, Date, Banana, Milk & Cinnamon		Banana, Berry, Honey, Milk & Yoghurt	
Glory	5.5		
Spinach, Pineapple, Banana, Apple & Flax Seeds			

## • BEER & CIDERS

Unity Lager 330ml	7	Small Beer Organic IPA 2.3% 330ml	7
Meantime Ale 330ml	7	Estrella Galicia 0% 330ml	7
Small Beer Stout 2.5% 330ml	6.5	Sassy Pear Cidre 330ml	7

## • SPARKLING WINE

	GLASS
Vins El Cep Cava Kila Brut, Spain	7
Hattingley Classic Reserve, Hampshire, England, NV	13
Champagne Claude Renoux Blanc de Noirs Brut, Champagne, France, NV	14
Purus Non-Alcoholic Sparkling Organic BdB, NV, Spain	6

## • WHITE WINE

	175ML	250ML
Trashumante Blanco, Spain, 2022 <i>Vegan</i>	7	10
Bodegas Carelli 34 Torrontés, Argentina, 2019	7.5	10.5
Christophe Maillard Muscadet Sèvre et Maine Sur Lie Les Sablons, Loire, France, 2021	9.5	13
Domeniul Bogdan Riesling Org, Romania, 2021 <i>Biodynamic</i>	10.5	14
Gorro Loureiro Vinho Verde, Portugal, 2022	12	15
Blackenbrook Sauvignon Blanc, New Zealand, 2023 <i>Vegan</i>	13	16
Maison André Goichot Bourgogne, Chardonnay, France, 2021	14	18

## • RED WINE

	175ML	250ML
Trashumante Garnacha, Spain, 2020 <i>Vegan</i>	7	10
Bodegas Carelli 34 Malbec, Argentina, 2021 <i>Vegan</i>	7.5	10.5
Casa Das Gaeiras Tinto, Lisboa, Portugal, 2021	9.5	13
Govone, Barbera D'Asti, Piedmont, Italy, 2022	8	14
Manoir du Carra Fleurie, Beaujolais, France, 2021 <i>Vegan</i>	13	16
Woodstock, Deep Sands, Shiraz, McLaren Vale, Australia, 2021	13	17
Château Notre Dame Montagne Saint-Emilion, Bordeaux, France, 2018 <i>Vegan</i>	14.5	18

## • ROSÉ WINE

	175ML	250ML
Nature de Petit Roubié IGP Pays d'Oc Rosé, Languedoc-Roussillon, France, 2021 <i>Organic</i>	10	13