



## *Lunch*

<b>Chicken Caesar Salad</b> GFA VA	£14.00
Gem lettuce, sourdough croutons, anchovies, aged parmesan, caesar dressing	
<b>Roasted Butternut Squash Soup</b> GF V VEA	£8.00
Toasted seeds, rapeseed oil & smoked paprika	
<b>Antipasti Board</b>	£15.00
Cured meats, cheeses, Nocellara olives, pickles, sourdough & house butter	
<b>Sweet Potato &amp; Maple Syrup Risotto</b> GF V VEA	£10.00
Crispy goat's cheese & winter truffle	
<b>Salmon Pastrami Sandwich (Served open)</b>	£12.00
Pickled cucumber, avocado, lime & house salad	
<b>Buttermilk Fried Oyster Mushrooms</b> GF V VEA	£8.00
Red chilli & lime mayonnaise, yeast flakes, sesame	
<b>Traditional Beer Battered Haddock</b> GF	£18.00
Crushed peas, tartare sauce, triple cooked chips, lemon	
<b>Steamed Mussels</b> GFA	£10.00
Cider cream sauce, chives & warm sourdough	
<b>Heritage Beetroot Salad</b> GF V VEA	£12.00
Multiseed cracker, goats cheese, pickled beetroot & smoked almonds	

GF - Gluten free GFA - Gluten free Adaptable V - Vegetarian VE - Vegan VEA - Vegan Adaptable

While we make every effort to separate allergens, we cannot guarantee that trace elements will not be present in our dishes.