

Lunch

Chicken Caesar Salad GFA VA	£15.00
Gem lettuce, sourdough croutons, anchovies, aged parmesan & caesar	
dressing	
Marinated Heritage Tomato Salad GF V VEA	£13.00
Goats cheese, black olive & herb pesto	
Antipasti Board	£14.00
Cured meats, cheeses, Nocellara olives, pickles, sourdough & house butter	
BBQ Padron Peppers GFA V VEA	£6.00
Smoked sea salt, spiced buttermilk dip	
Salmon Pastrami Sandwich (Served open)	£12.00
Cream cheese, caperberries, dill, lemon & house salad	
Buttermilk Fried Oyster Mushrooms GF V VEA	£8.00
Black garlic mayonnaise, yeast flakes & sesame	
8oz Flat Iron Steak GF	£20.00
Parmesan & truffle chips, watercress & Café de Paris butter	
Mussels GFA	£14.00
'Nduja, parsley, spring onions & grilled sourdough	
Traditional Beer Battered Haddock GF	£18.00
Crushed peas, tartare sauce, triple cooked chips & lemon	

GF - Gluten Free, GFA - Gluten Free Adaptable, V - Vegetarian, VA - Vegetarian Adaptable, 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.