

Lunch Menu

Snacks

House marinated olives VG GF £4

House nuts N VG GF £4

Sourdough bread, whipped butter/oil & balsamic V/VG £2.5

Corn ribs, caper & raisin dip VG GF £6

Pork croquettes, tonnato dip £6

Ham hock terrine, green sauce, Dijon, toasted sourdough N £8

Burrata, Isle of Wight tomatoes, beetroot, basil oil V GF £8

Mains

Poached eggs, sourdough toast, basil & chive hollandaise V £8
+ house cured salmon/bacon/spinach £3.5/3/1.5

Pesto mushrooms on sourdough toast VG N £7
+ 1 poached egg £1.5

Whipped broad bean guacamole, goats' cheese, pea shoots, seeds, basil oil on sourdough toast V £7
+ 1 poached egg £1.5

Smokey house beans on sourdough toast VG £6.5
+ 1 poached egg £1.5

Ham hock & green bean potato hash, fried duck egg, green sauce, crispy shallots GF DF £12

Shakshuka, baked eggs, dill yoghurt, sourdough toast V £12

Fishfinger sandwich, tartar sauce, skin on fries, house ketchup £10.5

Tagliatelle, fennel, tomato, pine nuts, basil, chilli, sourdough bread-crumbs V N £12

Charred courgette, cauliflower rice, red onion, leaves, tamari & tahini dressing VG GF £10
+ halloumi £3

Sides

Skin on fries, house ketchup VG GF £4.5

Dressed leaves, toasted sesame seeds VG GF £4

House cured salmon GF DF £3.5

Plates

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.

Certain menu items can be adjusted slightly to accommodate food allergies or intolerances, please speak with a member of the team for further information.

Certain menu items marked with a GF, DF, VG, V or N have been cooked in our deep fat fryer which may contain traces of gluten, dairy, nuts or non plant-based matter.

For those who suffer severe allergies, please speak with a manager for further information.

A discretionary 12.5% service charge will be added to your bill and goes directly to the team.