

# Lunch Menu

## Starters

*Soup of the day £6*

*New season asparagus, goats cheese custard £9*

*Blow torched mackerel, beetroot, horseradish & white chocolate £7*

*Sweet pea panna cotta, crab tuile, mango salsa, crab mayonnaise £8*

*Scallops, tomato vinaigrette, aubergine purée, micro basil £9*

*Guinea fowl & chicken terrine, orange gel, red chicory salad £8*

## Light bites

*Rare steak salad, asparagus, crispy shallots and yuzu £9/14*

*Classic Caesar salad £7/10 add chicken £9/14*

*Heritage tomato salad, goats cheese mousse, basil pesto £8 (v)*

*Pan fried halloumi, baby gem, creme fraiche, capers £8 (v)*

## Fish

*Panko crusted fishcakes, garlic aioli, salsa verde £11*

*Baked whole fish with lemongrass, chilli and coriander, Asian slaw £14*

*Haddock scampi, lemon mayonnaise, mixed leaves £8/13*

*Beer battered fish of the day, tartare sauce, lemon, salad, pea puree £12*

## Classics

*Thai spiced lamb burger, fries, brioche bun, pickles, cheddar £13*

*Honey glazed ham, triple cooked chips, free range duck egg, piccalilli £11*

*Ribeye steak, fries, portobello mushroom, grilled tomato, pesto £21*