

# Lunch Menu

## Starters

*Soup of the day* £6 (v)

*Dairy, Celery, Gluten*

*Pan seared pigeon breast, butternut squash puree, walnut & vanilla poached pear* £8

*Gluten, Sulphates, Walnut, Celery, Dairy*

*Slow braised belly pork, pickled carrot, carrot & star anise, micro coriander, crispy cheeks* £8

*Celery, Sulphates, Egg, Gluten*

*Beetroot tartlet, blue cheese beignets, beetroot puree, blue cheese mousse* £7 (v)

*Gluten, Egg, Dairy, Sulphates, Mustard*

*Tuna tartare, pickled mooli, wasabi mayonnaise, fried black quinoa* £9

*Sulphates, Egg, Dairy*

*Smoked salmon, crab, avocado, fennel & apple salad* £9

*Fish, Shellfish, Egg, Dairy*

## Mains

*Ploughmans - ham, cheese, pork pie, bread, onions, gherkins, piccalilli, chutney, remoulade, watercress* £11

*Gluten, Dairy, Mustard*

*Pork & chorizo burger, paprika mayonnaise, watercress, gherkins* £13

*Gluten, Dairy, Egg*

*Slow braised lamb shoulder, mustard mashed potato, peas a la Francaise* £13

*Gluten, Dairy, Mustard, Celery*

*Black pudding hash, poached egg, caramelised pear* £11

*Egg, Gluten, Mustard*

*Sweet chilli beef, linguine, bean sprouts, mange tout, sugar snaps* £11

*Egg, Gluten, Celery*

*Luxury fish pie, parsley crust* £12

*Fish, Molluscs, Dairy, Gluten, Mustard*

*Aubergine parmigiana, pine nut crumb* £11 (v)

*Gluten, Dairy*

*Stir fried confit duck, ginger & soy dressing, noodles, pak choi, honey* £11

*Soy, Gluten, Egg, Celery*

## Classics

*Battered Fish and chips, tartare sauce, pea purée* £12

*Fish, Gluten, Sulphates, Dairy*

*Honey & mustard Glazed Ham, duck egg, chips, piccalilli* £11

*Egg, Gluten, Mustard*

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

*Egg, Gluten, Dairy*

*Sirloin steak au poivre, frites, watercress & parmesan* £21

*Dairy, Sulphates*

## Desserts

*Vanilla panna cotta, rhubarb curd, toasted seeds, poached rhubarb £7*

*Dairy, Egg, Gluten*

*Cherry clafoutis, pistachio ice cream, pistachio crumble £8 (v)*

*Egg, Gluten, Dairy, Tree Nut*

*Triple chocolate cheesecake, blood orange sorbet, chocolate soil £8*

*Dairy, Eggs, Gluten*

*Treacle tart, honeycomb, vanilla cream, pecan tuile £7 (v)*

*Tree Nut, Eggs, Gluten, Dairy*

## Ice Creams £5 for 3 Scoops

*Vanilla, Rhubarb & Ginger, Salted Caramel*

OR

*See our specials board for home made Ice Creams & Sorbets*

*Local Cheese Selection with Chutney & Biscuits £9*

*Add a Taylors LBV port or Black Cow Milk vodka for £3.60*



Black Cow Cheddar is made from the milk of grass-grazed cows on a West Dorset farm. Intense, rich and crumbly, this is a very special cheese. Black Cow is also the producer of the world's first pure milk vodka.



Cornish Yarg is a semi hard cows milk cheese made from the milk of Frisian cows before being left to mature it is wrapped in nettle leaves to form an edible, tough mouldy rind.

Bath soft has a white bloomy rind, once cut into it reveals an ivory coloured interior. The flavour is mushroomy and creamy with a hint of lemons.



The Isle of Wight blue is a soft cheese is covered in green, blue, grey and white moulds.. It is blue veined and has a relatively mild blue flavour but expect the it to accelerate quickly so that by the time it is at the end of its Best Before date, the flavour will be a lot more spikier than when it was young.

