

LUNCH SET MENU

2 courses 17.95 | 3 courses 22.95

STARTERS | 6.50 each

Split Pea Soup
with a wedge of sourdough
(VG/GF option available)

Roasted Jerusalem Artichokes
with a rich toasted sunflower seed butter & pink grapefruit (VG/GF)

Chioggia Beetroot Slivers
with aged cashew purée, beetroot vierge & local salads
(VG/GF/N)

MAINS | 11.95 each

Sautéed Cauliflower Heart
with cauliflower puree, onion bhajis, potato, cauliflower rice, raisin & lemon (VG/GF/N)

Wine Match | L'espirit De L'horizon Blanc, Cotes Catalanes Calce Roussillon, Spain 12% (2015)

Slow Cooked Winter Squash
with a pine nut risotto, gently cooked shredded brussel sprouts, garlic & a touch of lemon zest
(VG/GF)

Wine Match | Domaine Des Gandines, Chardonnay, Terroir De Clesse Macconnais, France 13.5% (2015)

Leek and Potato
Charred leeks with melusine cheese dauphinoise, leek & garlic sauce & smoked potato
Wine Match | Man Vintners, Pinotage, Western Cape, South Africa 14% (2013)

Classic: De Gras, Pinot Noir Reserva, Chile 14% (2013)

DESSERTS | 5.95 each

Salted Chocolate Tart
with peanut butter sorbet
(VG/N)

White Chocolate Panna Cotta
with poached beetroot, blood orange and a light beetroot icecream (GF/N)

Yorkshire Forced Rhubarb
with almond amaretto cream, fennel sorbet and almond crumb (VG/GF/N)

VG – vegan | GF – gluten-free | N – contains nuts

Due to the size of our kitchen, our dishes may contain traces of dairy, gluten or nuts. Please inform our waiting staff if you have any allergies. Please note: Many of our dishes contain hot, warm and cold elements
Each dish is cooked to order so there may be a slight wait during busy periods, please inform your waitress if you are in a rush.

ON ARRIVAL

Treat yourself...

6 o'clock Gin & Tonic
4.95 | 6.50

Glass of Vouvray Brüt
6.10

Beer of the Month

Independent Spirit Recommends

As featured in our drinks menu & updated on our blackboards. Please feel free to ask one of our staff for more details too.

COCKTAILS

Earl Grey Martini | 7.50

Deliciously smooth 6 o'clock gin with Earl Grey and a twist of Lemon.

Spiced Apple Rum | 7.50

Red leg vanilla and cinnamon spiced rum with tangy apple and fiery ginger.
(Served hot)

Bellini | 6.75

Seasonal fruit (ask for todays selection) topped with crisp, dry Vouvray Brut.

COFFEE

ESPRESSO | 2.00

DOUBLE ESPRESSO | 2.30

MACCHIATO | 2.80

AMERICANO | 2.30

FLAT WHITE | 2.90

LATTE | 2.90

CAPPUCCINO | 2.95

MOCHA | 3.00

HOT CHOCOLATE | 2.80

TEAS | 2.85

Breakfast Blend

White Peony

Hubei Cloud Green

Hibiscus Berry

Elderflower

Chamomile

Pure Rooibos

Earl Grey

Organic Fresh Mint | 2.95

...all the flora, none of the fauna

LUNCH MENU

SMALL PLATES & SIDES

Little bites of the best bits so you can have a taste of everything...

4 plates to share - not so hungry

6-8 plates to share - a decent lunch

Please note that these dishes will arrive when they are ready

SNACKS

Seasonal Olive Mix in Our Own Marinade (VG/GF) | 3.95

Sourdough Bread with House Oil and Dukkah (VG/N/GF Option available) | 3.95

SIDES

Polenta Chips and Garlic Mayonnaise (VG/GF) | 3.95

Sautéed Rosemary Potatoes (VG/GF) | 3.95

Beetroot Tossed in Thyme Oil and Dukkah (VG/GF/N) | 4.50

Garlic Broccoli (VG/GF) | 3.95

Hummus with Sourdough and Olives (VG/N/GF Option) | 5.95

Aged Cashew Puree with Sourdough (VG/N/GF Option) | 4.95

Sunflower Seed Butter with Sourdough (VG/GF Option) | 4.25

Carrot and Cashew with Sourdough (VG/N/GF Option) | 4.95

A Wedge of Sourdough or Gluten Free Bread (VG) | 0.95

SMALL PLATES

Burnt Leek With Smoked Potato Puree And

Several Kinds Of Cabbage (GF) | 7.95

Pine Nut Risotto With Slow Cooked Brussel Sprouts (VG/N/GF) | 7.50

Calabrese Broccoli Dressed With Fresh Truffle With Cauliflower Panna Cotta
And Pickled Kohlrabi (VG/N/GF) | 8.95

Walnut Tortellini In A Rich Mushroom Emulsion (N) | 7.95

Roast Carrot With Seeded Spelt, Chervil Puree And Carrot And Cashew
Puree (VG/N) | 8.95

Blue Vinny Cheese with Membrillo & Digestives (GF option) | 4.95

Peanut Butter Sorbet (VG/GF/N) | 4.50

Spiced Poached Pear (VG/GF) | 4.50

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