

# Lunch.

served daily, from 12pm to 2:30pm

Glass of Prosecco £7 Glass of Charles Vercy Champagne £12

Flint Owl Sourdough & Abernethy Butter £3.50

## starters.

**Soup of the Day** *veg vo*  
sourdough & butter  
£7

**Smoked Wiltshire Trout**  
oyster mayonnaise, caramelised cauliflower  
£8

**Wild Mushroom Tagliatelle** *veg vo*  
truffle butter sauce, garden pesto  
£8

**Winter Salad of Fresh Organic Vegetables**  
air dried ham, spelt, garlic mayonnaise  
£7

**Whitebait**  
Marie Rose sauce  
£7

**South Coast Crab**  
toasted sourdough, compressed apple  
£8

## mains.

**Chicken & Chorizo Salad**  
baby gem, avocado, tomatoes,  
egg, cucumber, croutons, dressing  
£12

**Catch of the Day**  
Today's local fish with  
smoked beetroot, chicory  
£15

**Fish & Chips**  
battered haddock, thick cut chips,  
mushy peas, tartare sauce  
£16

**Bacon Cheese Wagyu Burger**  
streaky bacon, cheddar cheese,  
brioche bun, skinny fries  
£15

**Steak Frites**  
minute steak, french fries,  
portobello mushroom, garlic butter  
£16

**Sausage & Mash**  
Venison sausage, truffle mash  
£14

**Butter Roasted Free Range  
Breast of Chicken**  
'January King' cabbage,  
truffle, maple syrup  
£16

**Sweet Potato, Chickpea  
& Spinach Curry** *vgn*  
steamed wild rice, coconut  
£14

**Blue Cheese, Walnut &  
Caramelised Onion Wellington** *veg*  
crispy potatoes, cider sauce  
£14

## Side Dishes all £4

tomato & rocket salad | wilted spinach | green beans | rainbow carrots | new potatoes  
rosemary skinny fries | onion rings | truffle mashed potatoes | thick cut chips | sweet potato fries

## desserts.

**Treacle Tart**  
poached Yorkshire rhubarb  
£7

**Charred Pink Lady Apples** *vgn*  
green apple sorbet, walnut  
£7

**Vanilla Pannacotta**  
apricot & lemon compote  
£7

**Manjari Chocolate Mousse**  
hazelnut biscuit, cumin, caramelised  
banana ice cream  
£8

**Tasting of English Cheese** *veg*  
orchard apple chutney,  
pickled quince, crackers  
£9

**Ice Creams & Sorbets**  
please ask for our selection  
£6

**Coffee & Petit Fours** £5.50

**Port 50ml; Taylors LBV** £4.50 **Grahams LBV** £5.00 **Taylors 2003** £14, **Fonseca 1994** £20 **Cognac 25ml; Courvoisier XO** £11  
**Dessert Wine 50ml; Essensia Orange Muscat 2016** £6.50, **Elysium Black Muscat 2016** £6.50

*veg* - vegetarian *vgn* - vegan *vo* - vegan option

A discretionary service charge of 12.5% will be added to your bill.

All gratuities and service charges go to the staff. If for any reason you wish to remove this from your bill, just ask.

Please make staff aware of any dietary requirements and allergies