

# LUNCH MENU

(12:00 to 14:30)

## NIBBLES

Sourdough bread & butter (G, D) £5 | Olives (Sul) £5 | Balsamic onions (Sul) £5  
Moroccan spiced hummus (G, Ses) £8 | Salt and pepper calamari (F, G, E, D, Sul) £12

## STARTERS

Seasonal soup, sourdough bread (G, D, Cel) £8  
Poached pear, chicory, Bath blue cheese, almond, maple (Sul, D, N) £12  
Portobello mushroom, orange, capers, walnut (N, Sul) £8

## MAIN COURSES

Beetroot risotto, pine nut, parsnip, mascarpone, balsamic (D, N, Sul) £16  
Welsh wagyu beef burger, red onion, smoked cheddar, streaky bacon, fries (G, D, E, Sul, Must)  
£20  
Crispy beer battered haddock, triple cooked chips, pea, tartar sauce (G, Sul, E, F, D) £22

*Nuts = N Sulphites = Sul Soya = Soy Sesame = S Celery = C Crustacean = Cru  
Eggs = E Fish = F Gluten = G Lupin = L Dairy = D Molluscs = M Mustard = Must Peanuts = P*

## FROM THE GRILL

All served with triple cooked chips, Portobello mushroom, cherry vine tomatoes, béarnaise sauce or peppercorn sauce (Sul, E, D)

8OZ 36 day aged Sirloin of Herefordshire beef £34

10oz Barnsley lamb chop £28

Chateaubriand for 2 £80

## SIDES

Triple cooked chips £5

Skinny fries £5

Truffle & parmesan skinny fries £6 (D)

Buttered baby potatoes £5(D)

Fine green beans £5 (D)

Green leaf salad £4

Beef tomato salad £5 (Sul)

Caesar salad £6 (F, D, E, Must, G)

Truffle mac & cheese £8 (G, E, D)

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