

SERVED 12-2:30PM
PLEASE ASK TO SEE OUR KIDS MENU

WHILST YOU WAIT

TWO FARMERS CRISPS

woodland mushroom & wild garlic crisps - £2.95

MARINATED OLIVES

£4.95

SWEET CHILLI PEANUT AND CASHEWS

£2.95

LUNCHES

BAKED CAMEMBERT WITH APRICOT AND PISTACHIOS

roasted grapes, sundried tomatoes, pistachio, rosemary focaccia, green herb & maple dressing - £16.95

BEER BATTERED HADDOCK

koffman skin on fries, dill, lemon, gherkin, fennel tartare - £18.95

SMOKED SALMON & CRAYFISH SALAD

beetroot, roasted red pepper, pickled red onion, artichoke hearts, sweet chilli & marmalade dressing - £18.95

WELSH RAREBIT

barbers cheddar & guinness rarebit, salad garnish, honey & mustard dressing, coleslaw, mango chutney - £13.95

HOT HONEY HALLOUMI BOWL

cumin and sesame hummus, harissa roasted courgette, tomato & pomegranate molasses salad, olive jam, rocket, peter's yard sourdough crispbread - £16.95

STUFFED PEPPER

pepper half stuffed with sicilian style caponata, crispy onions, pesto potatoes, salad garnish, balsamic glaze - £16.95

PROSCIUTTO, MOZZARELLA & ALMOND ANTIPASTO

red pepper and almond romesco, rocket, pickled red onion, almonds, truffle ciabatta, green herb & maple dressing - £15.95

SIDES

KOFFMAN SKIN ON FRIES

£4.95

TRUFFLE OIL ROASTED NEW POTATOES

£4.95

SIDE SALAD WITH GREEN HERB & MAPLE DRESSING

£4.50

SOMETHING SWEET

PINA COLADA PANNACOTTA

coconut milk & cream pannacotta, pineapple & rum compote - £7.95

APPLE & SULTANA CAKE

apple compote, vanilla ice cream, toffee sauce - £7.50

VANILLA ICE CREAM WITH PX

new forest vanilla ice cream topped with pedro ximenez sherry - 25ml, 15% abv - £6.95

BISCOFF AFFOGATO

caramel biscuit ice cream, espresso - £6.95

ICE CREAM & SORBETS

two scoops - rum and raisin, oriental ginger, vanilla, biscoff ice creams or blackcurrant sorbet, blood orange sorbet - £7.50

LUNCH MENU

Please make your server aware and ask for information on allergens and food intolerances before placing your order. All allergens are present in our kitchen and used by our suppliers so our food is not suitable for allergy sufferers. All of our menus are created in-house and we are happy to share our recipes for those with specific intolerances or dietary requirements to make informed choices, but unfortunately we cannot guarantee that any of our food is 100% free from a specific allergen and many of our ingredients have 'may contain' warnings. Not all ingredients in a dish are listed in the description.

A discretionary service charge of 12.5% will be added to your bill. Gratuities are distributed equally amongst all members of staff.