

Lunch Menu

Set Lunch

Two courses 19.⁹⁹ | Three courses 24.⁹⁹

CITRUS CURED SALMON
NEW POTATO, DILL YOGHURT (GF)

HERITAGE TOMATO FLATBREAD
STRACCIATELLA, BASIL (V)(GFO)

CHICKEN CAESER SCHNITZEL
ANCHOVY, SOURDOUGH CROUTE

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CHARRED HISPI CABBAGE
SUMMER CORN SUCCOTASH, TOASTED ALMOND (V)(GFO)

SMOKED HADDOCK
CRUSHED NEW POTATO, PARSLEY SAUCE, POACHED EGG, PEA & SHALLOT (GF)

CHICKEN SUPREME
RATATOUILLE, BASIL DRESSING (GF)

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EARL GREY PANNA COTTA
YUZU GEL, LEMON THYME SHORTBREAD (GFO)

BROWN BUTTER CHOCOLATE CRÉMEUX
PEACH SORBET, SALTED HAZELNUT PRALINE, OLIVE OIL (GFO)

STICKY TOFFEE
DATE PURÉE, HONEYCOMB, SALTED CARAMEL SAUCE (V)

Sandwiches

Served with leaf salad & skin-on fries.

STICKY PORK BELLY 13.⁹⁹
PICKLED RED CABBAGE, SZECHUAN

BRAISED BEEF SHIN 14.⁹⁹
TIN LOAF, CUCUMBER RELISH, HARISSA KETCHUP

BUFFALO MOZZARELLA (V) 12.⁹⁹
GREEN PESTO, SUN-DRIED TOMATO, GRILLED SOURDOUGH

BOOT ALE BATTERED FISH FINGERS 14.⁹⁹
LETTUCE & TARTARE SAUCE, TIN LOAF