



## At Lunchtime

### To Share

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Hot garlic ciabatta, roasted red pepper & tomato dip .....	<b>£4.95</b>
Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta .....	<b>£11.25</b>
Marinated olives, sun blushed tomatoes & feta, Padron peppers, cumin roasted carrots, avocado houmous, tzatziki, warm flat bread .....	<b>£11.95</b>
Cured meats – ham hock, balsamic onion & parsley terrine, Serrano ham, chorizo, Padron peppers, salami, chicken & Serrano ham croquettes, marinated artichokes, piccalilli, olives, bread .....	<b>£16.95</b>

### Starters

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Today's homemade soup .....	<b>£5.95</b>
Grilled feta & heritage tomato 'Greek salad', black olive tapenade, basil pesto, toasted pinenuts...	<b>£7.50/10.50</b>
Bang bang peanut chicken salad, oriental crunchy vegetables .....	<b>£7.95/11.95</b>
Soft goat's cheese, strawberry, watercress & mint salad, spiced dukkah, aged balsamic.....	<b>£7.25</b>
Ham hock, balsamic pickled onion & parsley terrine, piccalilli, sourdough toast.....	<b>£6.95</b>
Pea & mint falafel, cumin roasted carrot & chickpea salad, omega seeds, avocado houmous .....	<b>£7.50/10.50</b>
Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast .....	<b>£7.50</b>
Tuna tartare, crushed avocado, coriander & ginger, pickled mooli, sesame dressing .....	<b>£8.75</b>
Crispy sesame king prawns, salt & pepper squid, sriracha mayonnaise.....	<b>£8.95</b>

### Sandwiches & Wraps – served with a choice of soup, salad, or home-cut chips

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Avocado houmous, grilled courgette & red pepper, vegan pesto, rocket, omega seeds – soft wrap .....	<b>£8.50</b>
Chicken Caesar salad, crispy bacon & avocado - soft wrap.....	<b>£8.50</b>
'John Ross' smoked salmon, cucumber, chive crème fraiche - granary .....	<b>£8.75</b>
Steak, mustard mayonnaise, roasted onions, tomato, rocket - ciabatta .....	<b>£9.25</b>
Godminster organic cheddar, tomato & chilli chutney, baby spinach - granary.....	<b>£8.50</b>

### On Toasts

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Sautéed wild mushrooms, asparagus & broad beans, crème fraiche & chives .....	<b>£9.25</b>
Curried smoked haddock, leeks & peas, poached egg.....	<b>£9.25</b>
Spinach, avocado, poached eggs, hollandaise sauce .....	<b>£9.50</b>

### Main Courses

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Fish & chips – home battered fillet of today's fresh fish with home cut chips & crushed minted peas .....	<b>£14.50</b>
Bubble & squeak & poached eggs with griddled ham <b>or</b> asparagus <b>or</b> smoked salmon.....	<b>£10.95</b>
Pork fillet 'Saltimbocca', crispy cured ham & sage, fresh herb linguini, cherry tomatoes .....	<b>£15.95</b>
Griddled chicken, pancetta, warm jersey royals, artichoke & green bean salad, mustard dressing.....	<b>£14.95</b>
Keralan roasted vegetable & coconut curry, brown basmati rice, coriander & toasted coconut.....	<b>£13.75</b>
Fillet of salmon, green olive & lemon crust, courgetti, herb potato cake, pesto, crispy capers & fennel...	<b>£15.75</b>
Spinach gnocchi, black olives, basil & artichokes, Pomodoro sauce, rocket & shaved pecorino .....	<b>£13.95</b>
Pan-fried seabass, asparagus & pea risotto, pecorino & pea shoots.....	<b>£15.95</b>
Prince & Son's of Horsell sausages, Colcannon mash, crispy shallots, onion gravy.....	<b>£12.95</b>
Gourmet burger with smoked streaky bacon, Applewood-smoked cheddar & burger sauce, <b>or</b> pea & mint falafel burger, grilled halloumi, piquillo peppers, tzatziki	
Both served with home cut chips & apple coleslaw .....	<b>£14.25</b>
Pan fried calves liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus.....	<b>£18.25</b>
10oz – 21 day aged West Country rib-eye steak, home cut chips, slow roasted tomatoes, onion rings, green peppercorn sauce .....	<b>£23.25</b>

**Sides to share** – French beans & tenderstem broccoli **£3.95** - Cauliflower & broccoli cheese gratin **£4.50**

**Other sides** – Minted jersey royals - Colcannon mash - Potato gratin - Home cut chips - Sautéed kale with chilli & garlic  
Rocket & Parmesan salad - Mixed salad - Padron Peppers **£3.95**

*Allergy information is available, please ask a member of our team*