

## **GROUP LUNCH MENU**

### **Starters**

Yellow tomato gazpacho, basil, green olives £5

Summer vegetable salad, goat's curd, cumin, lemon £6.50

Iron Age pork terrine, garden salad, hazelnuts £6.50

Dorset crab salad, brown crab mayonnaise, kohlrabi, apricots, almonds £9.50

### **Mains**

Sautéed gnocchi, peas and broad beans, Berkswell cheese, sunflower seeds £12.50

Long Arm 'IPA OK' battered fish and chips, mushy peas, tartare sauce £14.50

Rib 'n' shin burger, triple cooked chips, harissa mayo £12.50

Roast breast of guinea fowl, smoked leg, pickled mustard seeds, summer beans £17

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. We source our ingredients from British rare breed farmers, artisan producers and regional cheese makers.

### Sides £3

Runner beans, shallots, crème fraîche / Ratatouille

Cornish new potatoes, mint and lemon / Triple cooked chips / French fries

Mixed leaf and herb salad, rapeseed oil

# **Puddings £5**Gooseberry Mess

Sticky toffee pudding, butterscotch
White chocolate mousse, pistachio cake, raspberries

English strawberries, poached rhubarb, elderflower, shortbread

British cheese board, biscuits, fruit chutney (£7.50 or £14 for two)