



**Lunch Wednesday - Saturday
12pm - 3pm**

**2 Courses £25
3 courses £29**

Please make staff aware of any allergies before ordering

Focaccia, Butter	2.50pp
Cured Bream, Rhubarb, Radish	4.50
Buffalo Devilled Eggs	5.00
House Pickles	3.50
Lucques Olives	4.50

House Bloody Mary 6.00

Braised Leeks, Smoked Ricotta, Pickled Wild Garlic
Cold Roast Rump, Black Pepper Cream Cheese, Fennel, Beetroot
Beef Fat Hash Brown, Shitaake & Oyster Mushrooms, Tarragon Sour Cream
Pan Fried Whitebait, Garlic Aioli, Capers, Dill, Toast

Shetland Mussels, Tomato, Mustard, Toast
Salt Baked Celeriac, Cafe De Paris Butter, Lentils, Spring Salad
Ox Tongue Hash, Leek Chutney, Dijon Mustard, Fried Egg
10 oz Bavette, Peppercorn Sauce, Roast Shallots - supplement 10
Pork Faggots, Braised Lentils, Sauerkraut

Crispy Potatoes	4.50
Brassicas, Seaweed Butter	4.50
Roast Carrots, Harissa Yogurt	4.50
Buttered Polenta, Spring Vegetables	5.00

Cereal Milk Tart, Cornflake Crunch, Raspberry
Chocolate Crèmeux, Cherries, White Chocolate Crumb
Brown Bread Ice Cream, Orange Caramel, Hazelnut
Sticky Toffee Pudding, Pouring Cream

Godminster Cheddar, Homemade Digestive, Pickled Onions
Lardy Cake, Baron Bigod, Roasted Grapes

A 10% service charge is added to your final bill. This is split equally amongst our staff.