

# LUNCH À LA CARTE MENU

Available Monday to Saturday from 12PM

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## FOR THE TABLE

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**Marinated  
Mixed Olives 6**

**Lemon Hummus,  
Tomato Gel, Pitta 9**

**Mixed Breads &  
Flavoured Butter 8**

**Baked Camembert, Red Onion & Port Chutney,  
Honey Roasted Nuts, Maize Crisps (Serves 2) 22**

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## STARTERS

**Soup Du Jour 9**  
Bread, Flavoured Butter

**Salmon Mosaic 14**  
Chermoula Sauce, Pickled Mussels' Meat, Spinach Emulsion

**Fried Wood Pigeon 13**  
Porcini Sauce, Cranberry Gel, Pancetta Dust

**Calamari Fritti 11**  
Black Garlic Aioli, Shaved Fennel, Coriander

**Slow Cooked Hispi Cabbage (v) 10**  
Coriander Yoghurt, Tarragon Oil, Toasted Almonds, Mustard Dressing

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## SANDWICHES

All served with Coleslaw and Skin On Fries

**Smoked Salmon Bagel 14**  
Black Garlic Aioli, Lettuce, Red Onion, Fennel

**BLT Bagel 11**  
Streaky Bacon, Lettuce, Tomato, Miso Mayo, Cheddar

**Cajun Chicken Ciabatta 12**  
Mint Yoghurt Sauce, Rocket, Red Onion, Smoked Cheddar

**Fish Finger Ciabatta 15**  
Tartar Sauce, Lamb's Lettuce, Gochujang Emulsion

## MAIN COURSES

### **Roasted Lemon Chicken Breast 25**

Sweet Potato Fondant, Pak Choi, Pink Peppercorn Sauce, Broad Beans

### **Hawkstone Beer Battered Haddock 19**

Triple Cooked Chips, Pea & Mint Purée, Tartar Sauce

### **Pappardelle ai Zucca (v) 16**

Butternut Squash, Manchego Espuma, Chimichurri, Shaved Fennel

### **The Moonlight Burger 18**

Two Beef Patties, Lamb's Lettuce, Tomato, Smoked Cheddar,  
Streaky Bacon, Gochujang Emulsion, Skin On Fries

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## STEAK

All served with Skin On Fries, King Oyster  
Mushroom, Peppercorn Sauce

**7oz Dry Aged Beef Fillet Steak 43**

**8oz Dry Aged Rib-Eye Steak 39**

**8oz Dry Aged Beef Rump Steak 30**

*Our steaks are made with 100% British beef, sourced from  
local farmer and butcher H.H. Jackson est. 1926.*

## SIDES

**Triple Cooked Chips 6**

**Skin On Fries 6**

**Rocket Salad 5**

**Confit New Potatoes 5**

**Buttered Vegetables 5**

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## DESSERTS

### **Sticky Toffee Pudding 11**

Salted Caramel Sauce, Toasted Coconut, Homemade Tonka Bean Ice Cream

### **Lime & Rum Tart 11**

Pineapple Salsa, Homemade White Chocolate Ice Cream

### **Orange & Cinnamon Cheesecake 12**

Toasted Almonds, Cranberry Gel, Candied Sultanas, White Chocolate Soil

### **Torched Italian Meringue 10**

Fig & Honey Mousse, Burnt Chocolate Crumb, Mixed Berries Coulis

**Assiette of Homemade Ice Cream & Sorbet 9**