



LUNCH MENU

2 COURSES FROM £17
3 COURSES FROM £19.50

STARTERS

CUMIN DUSTED CALAMARI
lemon aioli

SOUP OF THE DAY (VG)
sourdough croutons

JACK FRUIT CAKE
lemon aioli & watercress

HEIRLOOM SALAD (VE)
lettuce, baby tomatoes, roasted beets, cucumber,
green goddess dressing, herbs, edible flowers

MAINS

BEER BATTERED FISH & CHIPS
edamame & pea purée, house tartar sauce

GRILLED CHICKEN BURGER
herb marinated corn fed chicken breast, lettuce,
caramelised onion, cirolla sauce

SHEPHERD'S PIE
creamy mash, locally sourced lamb,
confit carrots, English peas, bone marrow gravy

ST. MARTINS HOUSE BURGER
bone marrow, tomato bacon jam, montgomery cheddar
cheese & roasted garlic aioli

CAULIFLOWER STEAK (VE)
cauliflower leaf chimichurri, fried shallots,
squash purée & toasted pine nuts

DESSERTS

CHOCOLATE CHEESECAKE CAKE

mixed berries compote

POACHED PINEAPPLE (VE)

poached bruleed pineapple, rum gel, cocoa nib cookie

ETON MESS

seasonal fruit, house made meringue, vanilla cream

ICE CREAM

2 scoops of ice cream of your choice
vanilla, chocolate, strawberry

TEA

£3.50

Earl grey
English breakfast
Fresh mint
Blood orange
Red berry
Camomile
Jasmine green
Gin & tonic
Decaf English breakfast

COFFEE

Americano	£3.50
Cappuccino	£3.75
Latte	£3.75
Flat white	£3.75
Espresso	£2.95
Double espresso	£3.50
Macchiato	£3.50

Please always make your server aware of any allergies and intolerances before placing your order. Not all ingredients are listed on the menu and we do handle many allergens within our kitchens and cannot guarantee all dishes to be allergy free. Information on the fourteen legal allergens is available upon request.

A discretionary service charge of 12.5% will be added to your bill.
100% of tips and service charge are paid to our team.