

# Lunch

## FOR THE TABLE

Bread with balsamic vinegar and oil (pb)	3
Marinated Nocellara olives (pb) (gif)	5
Bread and olives (pb)	6

## TO SHARE

Deli Board of houmous, babaganoush, roasted peppers, marinated artichokes, olives, capers and flat bread (pb)	15
<i>Add cured meats 7</i>	

Local oysters, served with shallot vinaigrette

Single 3 | Six 15 | Twelve 30

## STARTERS & SMALL PLATES

Crispy soft shell crab with pickled kohlrabi slaw and a miso & tomato mayonnaise (gif)	9
Selection of cured meats and pickles	9.5
Rustic houmous with sumac roasted cauliflower, roasted heritage carrots and flat bread (pb)	7
Burrata on a bed of heirloom tomatoes with herb oil and balsamic pearls (v)	9.5
Mussels Mariniere steamed with onion, white wine, cream and parsley and served with bread	8.5

## LARGE PLATES

Battered haddock and chips with garden peas and tartare sauce (gif)	13.5	Grilled halloumi salad with avocado, chicory and toasted hazelnuts (v)	13
Grilled beef burger with cheese in a bun loaded with burger sauce, lettuce, tomato and pickle with chips <i>Add smoked bacon 1.5</i>	13	Salad of quinoa, heirloom tomatoes, leaves, peppers and courgettes (pb) (gif) <i>Add roasted chicken breast 6</i>	12
Chicken supreme filled with Taleggio, sun blushed tomato & basil wrapped in Serrano ham with carrot purée, asparagus, sugar snaps and sautéed new potatoes (gif)	18.5	Surf & Turf: 4oz fillet steak, Mediterranean prawns, garlic butter and chips	29
Future Farm vegan burger, topped with Gouda in a loaded bun with chips (pb)	12.5	Hanger steak, chips and watercress (gif) <i>Add Béarnaise sauce 1.5</i> <i>Add Green peppercorn &amp; brandy sauce 1.5</i>	18.5
Mussels Mariniere steamed with onion, white wine, cream and parsley and served with Koffman's chips	16		

## SANDWICHES

Served at lunchtime only

Avocado, houmous, tomato and rocket (pb)	7
Croque Monsieur	7
Bacon, brie and cranberry	7
<i>Add chips 1.5</i>	

## SIDES

House salad with maple and mustard dressing (pb) (gif)	4
Sautéed, buttered hispi cabbage, leek and peas (gif)	4
Koffman's Chips (pb) (gif)	3
Carrot & spring onion slaw (pb)	3.5

## TO FOLLOW

Chocolate brownie with raspberry sorbet and whipped cream (v) (gif)	6.5
Your choice of our sorbets (pb) (gif) and ice creams (v) (gif)	2
Chocolate & salted caramel tart with caramel sauce (v)	6
Iced raspberry semifreddo with crushed pistachio and meringue (v)	7.5
Peanut butter mousse with chocolate biscotti, peanut brittle (pb)	6

*We're proud to work with local suppliers Coakley's Fishmongers and The Gower Butcher*

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 10% service charge will be added to your bill.