



SATURDAY AND SUNDAY LUNCH

£20 TWO COURSES £24 THREE COURSES 90 MINS PROSECCO

SMALL PLATES

MARMALADE CURED SALMON

American Pumpernickel, Bitter salad and Sour Cream

GOATS CHEESE CROQUETTE, CRISPY STRAW PASTRY

Seared Peppers, Olive caramel

BRIOCHE FRENCH TOAST

Maple Cured Bacon, Fried Egg

POACH EGG BENEDICT

Toasted English Muffin, Ham and Hollandaise

MAIN PLATES

ROAST NATIVE BREED BEEF

Yorkshire Pudding and seasonal vegetables

TROOPER BEER BATTERED FILLET OF HADDOCK

Proper Mushy Peas, Tartar Sauce and Lemon

CHICKEN KIEV

Gem Caesar Salad and Soft-Boiled Hens Egg, Anchovy and Parmesan Dressing

SEVERN AND WYE SMOKED SALMON

Scrambled Egg and Toasted Brioche

OH, YOU - ROAST BUTTERNUT SQUASH TART - VEGAN

Smokey Aubergine and Fermented Plant Based Feta

AFTERS

NEW YORK CHEESECAKE

Toffee Apple

TEXTURED CHOCOLATE FUDGE CAKE

Madagascan Vanilla Ice-Cream

SELECTION OF ARTISAN CHEESE

Traditional Accompaniments

As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a particular allergen

A discretionary 12.5% service charge will be added to your final bill (Available on Saturday and Sunday Lunch only)