



LUNCH SET MENU

2 courses 19.9 | 3 course 23.9

Available Monday to Friday 12-5pm*

SMALLER PLATES

Seasonal soup of the day (V VE*)

Smoked Mackerel pate, crostini beetroot remoulade

Salt baked beetroot, Grilled artichoke & cashew ricotta (VE)

Korean fried cauliflower (VE)

LARGER PLATES & LUNCH WRAPS

Sausage & mash, seasonal greens & gravy

Smoked Haddock fish cake, leeks & mustard cream & poached egg

Steamed Provincial Cornish mussels, focaccia & chips

Puy Lentil Bolognese, Aubergine, Shiitake Mushroom, Spinach, Vegan

"Parmesan" & Linguini Pasta (VE)

Crispy Asian pork wrap, lettuce, cucumber, teriyaki sauce,

Wiltshire ham, Cheddar cheese, lettuce & pickle wrap

Cider battered haddock, lettuce & tartare wrap

Korean cauliflower, cucumber, coriander salad & mango chutney wrap

DESSERT

Sticky bread & butter pudding, salted toffee sauce, vanilla ice cream (GF V)

Vanilla panacotta, poached rhubarb, tuile (VE)

2-scoops of Marshfield Ice Cream V or sorbet VE



V - Vegetarian VE - Vegan VE* - Vegan option available

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergen menu.

A discretionary 10% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.

*Excludes bank holidays, key dates & December festive period – please see website for full details

