



WINTER LUNCH MENU 2024



STARTERS | SMALL PLATES

STICKY PORK BELLY BITES,
ASIAN SALAD, KOREAN BBQ SAUCE,
SESAME & CHILLI
(GF | DF) 12

PRAWN & CRAYFISH COCKTAIL,
BLOODY MARY ROSE DRESSING,
SHREDDED ICEBERG, PICKLED CUCUMBER,
FRESH LEMON & TOASTS (GFO) 12.5

BREADED BRIE,
APPLE & FRISEE SALAD,
CRANBERRY CUMBERLAND SAUCE

9.95

HARISSA & MAPLE ROASTED CARROTS,
LEMON & GARLIC HUMMUS,
PICKLED GOLDEN SULTANAS,
POMMEGRANATE MOLASSES & TOASTS
(VG/GFO) 11.5

ARTISAN BREADS,
OLIVE OIL, BALSAMIC & DUKKAH
(VG | CONTAINS NUTS) 9.5

MAIN COURSE

PAN FRIED FILLET OF FISH,
POTATO & CAPER TERRINE, WINTER GREENS,
CRAB & YUZU BUTTER SAUCE & CHARRED LEMON
(GF) 26

BEER BATTERED LOCAL FISH,
CHIPS, MINTED PEA PUREE & TARTAR SAUCE
(GF | DFO) 19.5

BUTTERMILK TURKEY BURGER,
SMOKED BACON & CRANBERRY JAM,
RANCH DRESSING, CHIPS
& WINTER SLAW 18.5

WINTER POWER SALAD;
LOCAL LEAVES, ROASTED HERITAGE CARROTS,
CRISPY KALE, QUINOA, PICKLED RED ONIONS,
SEEDS & POMEGRANATE PEARLS W/ HARISSA &
COCONUT YOGHURT DRESSING (GF | VG) 15.95
ADD TOFU 3.5

**ORZO RISOTTO W/
ROASTED PUMPKIN & BLUE CHEESE,**
TOASTED PUMPKIN SEEDS, BEURRE
NOISETTE & CRISPY SAGE (V) 17.95

SIDES

HOUSE SIDE SALAD
(GF | VG) 5.5

**BROCCOLI, SESAME,
SOY, GINGER & CHILLI**
(GF | VG) 6

CHIPS & AIOLI
(GF | VGO) 5

**CHIPS WITH TRUFFLE OIL,
PARMESAN & AIOLI**
(GF | V) 6.95

DESSERTS

LEMON POSSET,
BLACKBERRY, CANDIED PEEL
& ALMOND BRITTLE (GF) 8.5

AFFOGATTO,
ROSKILLY'S VANILLA ICE CREAM, DOUBLE ESPRESSO SHOT
& HOMEMADE SHORTBREAD (GFO) 7.95
ADD AMARETTO 3.5

OATLY RICE PUDDING,
DRUNKEN FRUITS, STEM GINGER & RUM SYRUP
(VG | GF) 8.5

DARK CHOCOLATE CREME BRULEE,
KIRSCH SOAKED CHERRIES
& CINNAMON SABLE (GFO) 8.5