

## LUNCH

### STARTERS

<b>Artisan Bread Board</b> per person	£1.00	<b>Twice-Baked Cheddar Soufflé (v)</b> with spinach & wholegrain mustard	£7.00
<b>Nocellara del Belice Olives (v)</b>	£2.50	<b>Cerney Ash Goat's Cheese Salad (v)</b> with roasted artichoke, butternut, pumpkin seeds & lemon dressing	£7.25
<b>Homemade Sausage Roll</b> & piccalilli	£3.00	<b>Salmon &amp; Herb Fishcake</b> with pea purée, poached egg & Hollandaise sauce	£7.50
<b>Soup of the Day (v)</b>	£5.00	<b>Tandoori Chicken Skewers</b> with tomato, onion & cucumber salad & tzatziki dip	£7.50
<b>Salt &amp; Pepper Squid</b> with rocket, aioli & lemon	£6.75		
<b>Pork &amp; Apple Croquettes</b> in a panko crumb, sweetcorn salsa & garlic mayo	£6.50		

### MAINS

<b>Fillet of Pork</b> with black pudding, crackling, roasted apples, sautéed potatoes & a chive cream sauce	£16.00
<b>Bacon Crusted Cod</b> with rosemary-garlic potatoes, wilted spinach & white butter sauce	£16.95
<b>Garlic &amp; Thyme Chicken</b> with mushroom cream sauce, tarragon & smoked mash	£14.50
<b>8oz Rump Steak</b> with fries & peppercorn or Béarnaise sauce	£18.00
<b>Roasted Shallot &amp; Brie Tarte Tatin</b> with rocket, pear & walnut salad, horseradish dressing	£12.50
<b>7oz Beef Burger</b> with Swiss cheese, baby gem, tomato, burger sauce & fries	£13.50
<b>Salmon &amp; Herb Fishcake</b> with pea purée, poached egg & Hollandaise sauce	£14.00
<b>Grilled Halloumi Burger (v)</b> with pesto, baby gem, tomato salsa & fries	£12.50
<b>Beer-Battered Haddock</b> with triple cooked chips, tartare sauce & crushed peas	£13.50
<b>Superfood Salad (v)</b> with crumbled goats cheese, broccoli, quinoa, avocado, kale, spring onion, almond & ginger dressing	£11.75
<b>Chicken Caesar Salad</b> with cos lettuce, anchovies, Parmesan, croutons & pancetta	£12.50

### SANDWICHES

*All served with dressed leaves & fries*

<b>Welsh Rarebit (v)</b> with roasted plum tomatoes	£6.95
<b>Slow Roasted Topside of Beef</b> with horseradish cream & rocket	£7.25
<b>Oak Smoked Salmon</b> with rocket & dill crème fraîche	£8.25
<b>BLT</b> with smoked streaky bacon, baby gem lettuce, plum tomato & mayonnaise	£7.25
<b>Beer-Battered Haddock Goujons</b> with baby gem lettuce & homemade tartare sauce	£7.75

### SIDES

<b>Rosemary &amp; Garlic Roasted Potatoes</b>	£4.00	<b>Tenderstem Broccoli</b>	£3.00
<b>Triple Cooked Chips</b>	£3.00	<b>Rocket &amp; Parmesan Salad</b>	£4.00
<b>Fries</b>	£3.00		

### DESSERTS

*All of our desserts are made freshly in house by our team of chefs*

<b>Passionfruit &amp; Lemon Posset</b> with Chantilly cream	£5.50	<b>Selection of Ice Creams &amp; Sorbets</b> (3 scoops)	£5.00
<b>Hot Belgian Chocolate Brownie</b> with toffee popcorn ice cream	£6.50	Toffee popcorn, vanilla, chocolate, strawberry, mango, lemon, blackcurrant	
<b>Warm Treacle Tart</b> with Cornish clotted cream	£6.00	<b>Farmhouse Local Cheese Plate</b> with Fowlers Warwickshire Truckle, Cotswold organic Brie, Stilton, Cerney Ash, water biscuits & grapes	£8.50
<b>Red Wine Poached Pear</b> with vanilla mascarpone & hazelnut brittle	£6.50		
<b>Vanilla Crème Brûlée</b> with shortbread biscuit	£6.00		

*Please advise us of any allergies or intolerances*

*(v) vegetarian*