

Lunch

Friday & Saturday 12.00pm-2.30pm



Homemade Breads

Beer & treacle, yeast butter 4.5

Rosemary & sea salt focaccia, black olive tapenade 4.5

2 Courses 29 | 3 Courses 35

To start

Scorched local mackerel, fennel,
avocado

Crispy lamb belly, golden beetroot,
bacon & onion

Seared squid, sweet soy, spinach,
shallots

Chesnut mushroom fricassee, croutons,
garlic & tarragon cream, cauliflower

To finish

Sticky toffee pudding, miso caramel,
clotted cream

Bread & butter pudding, croissant ice
cream

Sorbets, pineapple salsa, crystalised
chocolate

Snowdonia black bomber, fig jam,
biscuits

Mains

Rump steak, café de paris butter,
roast onion, sprouting broccoli, house
fries

Autumn squash risotto, baked egg,
pistachio, perl las

Market fish of the day, pea, samphire,
smoked mash, beurre blanc

Roast celeriac, apple, caper & raisin
butter, sprouting broccoli

Sides 4.5

French beans, confit shallot,
almonds

Roast hispi cabbage, truffle mayo,
crispy onion

House fries



*With your specific case of having a tarragon allergy, we cannot guarantee the absence of traces of any allergens within your meal. Game meat may contain shot, foods may potentially contain shell/bone.