

Lunch

FOR THE TABLE

Bread with balsamic vinegar and oil (pb)	3.5
Marinated Nocellara olives (pb) (gif)	5.5
Bread and olives (pb)	7

TO SHARE

Whole baked Camembert with rosemary and garlic	15
Deli Board of houmous, babaganoush, roasted peppers, marinated artichokes, olives, capers and flat bread (pb) <i>Add cured meats 7.5</i>	16

Local oysters, served with shallot vinaigrette

Single 3.5 | Six 17.5 | Twelve 35

STARTERS & SMALL PLATES

Crispy soft shell crab with pickled kohlrabi slaw and a miso & tomato mayonnaise (gif)	9.5
Selection of cured meats and pickles	10
Rustic houmous with sumac roasted cauliflower, roasted heritage carrots and flat bread (pb)	7.5
Burrata on a bed of heirloom tomatoes with herb oil and balsamic pearls (v)	10
Mussels Mariniere steamed with onion, white wine, cream and parsley and served with bread	9
Potted smoked mackerel with beetroot and heritage carrot slaw	9.5

LARGE PLATES

Battered haddock and chips with garden peas and tartare sauce (gif)	15	Grilled halloumi salad with avocado, chicory and toasted hazelnuts (v)	14
Grilled beef burger with cheese in a bun loaded with burger sauce, lettuce, tomato and pickle with chips <i>Add smoked bacon 1.5</i>	14.5	Dressed crab, boiled new potatoes, salad & sourdough	25.5
Chicken supreme filled with Taleggio, sun blushed tomato & basil wrapped in Serrano ham with carrot purée, asparagus, sugar snaps and sautéed new potatoes (gif)	19.5	Dressed salad of tender stem broccoli, avocado, pink grapefruit, kale, chickpeas, red cabbage & pomegranate seeds (pb) (gif)	9.5
Future Farm vegan burger, topped with Gouda in a loaded bun with chips (pb)	14.5	Dukesmoor sirloin steak, chips and watercress (gif) <i>Add Béarnaise sauce 1.5</i> <i>Add Green peppercorn & brandy sauce 1.5</i>	25.5
Mussels Mariniere steamed with onion, white wine, cream and parsley and served with Koffman's chips	17		

SANDWICHES

Served at lunchtime only

Avocado, houmous, tomato and rocket (pb)	7.5	Bacon, brie and cranberry	7.5
Croque Monsieur	7.5	Old Mill roast ham with English mustard, tomato and baby gem	9
Fish finger sandwich, with little gem and tartare sauce	7.5	Crab mayonnaise with crispy apple matchsticks	12

Add chips 2

SIDES

House salad with maple and mustard dressing (pb) (gif)	4.5
Sautéed, buttered hispi cabbage, leek and peas (gif)	4.5
Koffman's Chips (pb) (gif)	3.75
Carrot & spring onion slaw (pb)	4

TO FOLLOW

Your choice of our sorbets (pb) (gif) and ice creams (v) (gif)	2.5
Tarte au citron with lemon curd and clotted cream (v)	7
Chocolate & salted caramel tart with caramel sauce (v)	6.5
Peanut butter mousse with chocolate biscotti, peanut brittle (pb)	6.5
British cheese board: Lincolnshire poacher, Baron Bigod and Cashel blue with chutneys and crackers	9

We're proud to work with local suppliers Coakley's Fishmongers and The Gower Butcher

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 10% service charge will be added to your bill.