



February 2020

Glass of Champagne 9.95

white peach bellini 7.25

Freshly Squeezed Juices:

Green swiss chard, cucumber, celery, spinach, lemon & ginger 4.50

Red beetroot & apple 4.00

Orange carrot, orange, apple & ginger 4.50

Light lunch creamy potato & jerusalem artichoke soup 6.50 **(gf)(v)**

cornish crab, tomato & saffron tart with rocket & aioli 7.95 **(n)**

steamed coconut green curry mussels 7.50 main 12.50 **(gf)**

fresh spaghetti, chanterelles & baby spinach, parmesan cream 8.50 main 13.50

english muffin, spinach, poached egg & hollandaise 7.95 add chorizo 2.50 add smoked salmon 2.50

smashed avocado, chilli & lime on sour dough, poached egg 7.95 add smoked salmon 4.00, chorizo 2.50

Salads blood orange, avocado, beetroot, apple, mixed seeds salad 7.25/13.50 **(gf)(v)**

marinated feta, beetroot, kalamata olives, lentils, garlic, lemon & olive oil 8.50/13.50 **(gf)**

lentils, slow baked tomato, baby spinach, pumpkin seeds 7.50/ 12.50 **(gf) (v)**

crispy duck, watercress, cucumber, avocado, red onion, vinaigrette 8.50/13.50 **(gf)**

On the grill ribeye steak 24.50

salmon 16.50

marinated rump of lamb 19.50

served with any of the salads above, peppercorn sauce £2

Sides mash 3.95, chilli & garlic green beans 3.95, parsley potatoes 3.95 **(gf)**

(n) contains nuts, (gf) gluten free, (v) vegan

an optional gratuity of 12.5% will be added to your bill

please note we cannot guarantee the absence of traces of nuts in any of the above dishes

for allergy or food intolerance information please ask a member of staff