

LUNCHEON

Monday to Saturday 12noon-2.30pm last table reservation
Sunday 3.30pm last table reservation

NIBBLES

MIXED OLIVES V GF	3.50	GARLIC FLATBREAD V	4.50	SOURDOUGH BREAD V	4.50
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olive oil and balsamic dip

STARTERS

SPICY TOMATO SOUP V	6.00	HOT WOOD SMOKED SALMON GF	8.50	SHELLED TIGER PRAWNS GF	8.00
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artisan bread

cured with Gosling's Rum, chilli and muscovado sugar, served with charred pak choi and pickled cucumber relish

garlic butter, gratinated with Parmesan cheese

POTATO ROSTI TOPPED WITH GRILLED GOATS CHEESE **V** **GF**
warm beetroot salad, horseradish sour cream dressing and balsamic

JERK CHICKEN STRIPS **GF**
mango and chilli salsa, little gem wedges topped with fresh lime and coriander

FLATBREADS & WRAPS

CHICKEN FLATBREAD	9.00
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sliced chicken breast marinated in our secret rub, pancetta, rocket leaves, Parmesan shavings and Caesar dressing

BRICKLAYER FLATBREAD	9.50
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sliced rump steak marinated for 24hrs in smoked paprika, chilli & garlic, served with red onion and rocket leaves, topped with crème fraiche and guacamole

GRILLED FLAKED SALMON WRAP	10.50
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avocado, spinach, lemon and herb dressing

HERITAGE TOMATO AND BUFFALO MOZZARELLA FLATBREAD V	9.00
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fresh basil and a balsamic dressing

MEXICAN STYLE WRAP V	8.50
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spicy pinto beans cooked low and slow with smoked cheese and guacamole

GOATS CHEESE AND PROSCIUTTO FLATBREAD	9.00
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red onion chilli and thyme relish, rocket leaves and balsamic dressing

SOMETHING LEAFY

AVOCADO SALAD N GF	12.50
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grilled salmon, new potatoes, baby spinach, rocket leaves, walnuts

CAESAR SALAD	12.50
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grilled chicken breast marinated in our secret rub, baby gem lettuce, pancetta, parmesan shavings, boiled egg, sourdough croutons and Caesar dressing

GREEK SALAD V GF	12.50
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feta cheese, Kalamata olives, tomatoes, red onion and cucumber

SUPER HEALTHY SALAD	9.95
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Each week our chefs compile 4 super salads combining seasonal leaf, pulses and other mouth-watering ingredients to tickle your taste buds

SHARER OPTION	18.00
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All four salads served with garlic flatbread and olives - perfect for 2

WOOD-FIRED

8 OZ BLUE SMOKE GROUND BEEF BURGER	18.50*	BUTTERFLIED CHICKEN BREAST MARINATED IN OUR SECRET RUB N	17.00*
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crispy pancetta and mature cheddar cheese, served in beer sourdough bun with tomato, gherkin, lettuce, side of chips

chimichurri sauce, rocket leaves and pine nuts tossed in lemon and herb dressing

GRILLED SALMON GF	18.00*
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sauce vierge, boiled new potatoes, grilled tenderstem broccoli

SIDES (ALL 3.50)

TRIPLE COOKED CHIPS V	CREAMY SPINACH GRATIN V GF	PETIT POIS GF
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BOILED NEW POTATOES **V** **GF**
and parsley butter

SWEET POTATO FRIES **V**
with smoked paprika

with baby onions and pancetta

GRILLED TENDER STEM BROCCOLI **V** **GF**

CHARRED PAK CHOI **V**
teriyaki, ginger and coriander dressing

MIXED LEAF SALAD **V** **GF**

DAUPHINOISE POTATO **V** **GF**

BEER BATTERED ONION RINGS **V**

SOMETHING FOR SUNDAY

Our chefs elevate a normal Sunday lunch experience by taking a local cut of meat or poultry and cook over real flames and embers

Tables of 4 or more receive complementary glass of prosecco on arrival when pre booked
Reservations taken from 12 noon to 3.30pm last seating

£24.00 per person including dessert and coffee

SPA EXPERIENCE DAYS

Fully inclusive of two courses and hot beverage to conclude

*Wood-fired dishes carry £5.00 supplement per person payable with drinks bill

Prices are inclusive of VAT charged at the current rate. It's the responsibility of the diner to inform or ask any team member on special dietary requirements or allergen information. Allergen information is available for all our dishes, however, due to preparation or cooking method, it is not possible to guarantee total segregation of any allergens.

N - contains nuts **V** - vegetarian **GF** - gluten free