

Lunch Menu

GIN & IT Fizz: Bombay Sapphire with Martini 7.50
Rosso, Fever-Tree sicilian lemonade, star anise

Nibbles

Freshly baked bread and whipped butter 3.50
Marinated olives 2.50
Home roasted mixed nuts 2.50

To Start

Homemade soup of the day 6.50
Smoked haddock, curried risotto 7.95
Paté with seasonal chutney and brioche 7.95

Small Plates

Eggs Royal or Benedict 7.95
French toast, homemade berry compote 6.95
Monkfish (scampi) with lemon mayo 6.95

Mains

Pan-roasted fillet of sea bass, crushed new potatoes, wilted spinach, lemon and chive velouté 14.95
Cep and squash pithivier with buttered kale 12.50
Sausage and mash with onion gravy 12.95
Confit duck leg, spiced caramelised honey and chinese cabbage 15.50
10oz Rib-eye steak, grilled tomato with portobello mushroom with choice of peppercorn or béarnaise sauce 18.00
Chicken caesar salad with pancetta, olive oil croutons, parmesan and gem lettuce 12.95

Sides

Hand cut chips 4.50
Mashed potato 4.50
Garden salad 3.50
Seasonal vegetables 3.50

Desserts

Chocolate marquise pistachio and Agen prune 7.95
Sticky toffee pudding 6.95
Bread and butter pudding 6.95
Selection of British and French Cheese 7.95
Saffron ice cream selection (Ask your server for flavour's) 2.25

Drinks

Pot of tea 2.50
Pot of filter coffee (*serves two*) 4.95

Camilla's Tea House tea (loose leaf)

English Breakfast, Earl Grey, Gunpowder, Very Berry, Zest, Peppermint and Chamomile 3.50

Mac & Me coffee

Americano, Espresso 2.50
Cappuccino, Latte, Flat White 2.95
Mocha, Hot Chocolate 3.50
Vanilla, Caramel, Almond, Gingerbread Syrup 0.50

For special dietary requirements or allergy information, please speak with our staff before ordering.
Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environment

