

## LUNCH | 12.00–4.30pm

Spiced celeriac soup, toasted almonds, pomegranate molasses £8.00

Free range egg roll with pickled shallots, mixed leaves, Dijon mayonnaise £4.50

Free range egg roll with smoked lardons, mixed leaves, Dijon mayonnaise £5.50

Avocado and sundried tomatoes on rye bread £8.00

Quiche of the day and gem lettuce £8.00

Pork and duck liver terrine with pickles and sourdough toast £10.00

Vegan superfood salad: grains, roasted vegetables, nuts, vinaigrette £9.00 | £14

Salad of hand picked crab, avocado and lemon mayonnaise on ruby gem leaves £12.50 | £18.00

## JUICES & BLENDS | £4.50

Freshly squeezed orange | Carrot, apple and ginger | Beetroot and apple

Pear, ginger and lemon | Kale, cucumber and apple smoothie £5.00

House-made lemonade £4.00: Lemon / Pink

## COOKIES, CAKES AND TARTS

Pecan and oat cookie £1.70 | Chocolate and hazelnut cookie £1.90

Banana cake £3.50 | Gooney chocolate cake £4.25

Orange and plum cake £3.75 | Lemon drizzle £4.00 | Carrot cake £4.75

Raspberry Swiss roll £4.25 | Salted caramel tart & crème fraîche £5.25

Apple pie with crème fraîche £5.25 | Coffee & walnut cake £4.50

All of our dishes are made in an environment where nuts are present, please speak to a member of staff if you have any dietary requirements. A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20%.