



Lunch Menu

Tuesday 7 to Friday 17 September

To start

Butternut squash soup, whipped cream, brown butter & sage (V)

Potted rabbit rilette, pickles, toasted sourdough

Scorched mackerel, Isle of White tomatoes

Main Course

Pan-fried lambs' liver, tray baked onions, olive oil & balsamic vinegar

Steamed locally smoked haddock, champ potatoes, wholegrain mustard & softy poached egg

Char-grilled broccoli, green Romesco sauce, herb polenta & Sauce Vierge (V)

Desserts

Steamed sticky toffee pudding, salted caramel sauce

Raspberry & almond tart, crème fraiche

A selection of British cheeses, celery, grapes & chutney

2 Courses £9.50

3 Courses £12.50

If you have any intolerances or allergies, please speak to a member of our team and they will be happy to advise

