



LUNCH MENU

LIGHT BITES

Asparagus tart, short crust pastry, cream cheese, thyme, mixed leaves	8
Lamb skewers, mint yogurt dip	8
Mini fishcakes, home-made tartar sauce	8
Chicken drumsticks, honey and mustard crumb coating	8

GRAZING PLATES

Charcuterie: chorizo, salami, Parma ham, pickles, coleslaw, sourdough	14
Vegetarian: goats cheese and red pepper arancini, roast vegetables, wild garlic scone, beetroot hummus, olives, vegetable crudités	14
Cheese: selection of 3 local cheeses, crackers, celery, grapes, candied walnuts, chutney	12

MAINS

Grilled vegetable salad: pepper, aubergine, onion, bitter leaves, feta, roasted pecans, olive oil, balsamic vinegar, chilli PBO, GF	15
BLAT sandwich: smoked bacon, smashed avocado, tomato, salad leaves, mayonnaise, skinny fries GFO	15
Chicken & lemongrass curry, pepper, coconut, chilli, coriander, jasmine rice GF	16
Quiche of the week & spring salad: asparagus, avocado, peas, lettuce, courgette, toasted hazelnuts, beans, lemon dressing	14
Fish & chips: beer-battered cod, triple cooked chips, minted crushed peas, lemon GF	18
Smashed burger: 2 smashed 4oz beef burgers, brioche bun, relish, tomato, lettuce, skinny fries GFO	16
Vegan burger: black bean burger, toasted sesame bun, lettuce, relish, tomato, sweet potato wedges. PB, GFO	16

EXTRAS

Triple cooked chips or skinny fries	4.5
Mixed leaf salad with mustard dressing	4
Selection of bread with EV olive oil or butter	3.5

We have a small kitchen and menu ingredients may contain or come into contact with allergens
Please inform your server of any allergen concerns before ordering

PB - Plant-based | PBO - Plant-based option available | GF - Gluten-free | GFO - Gluten-free option available

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO PARTIES OF 6 OR MORE