

LUNCH SET MENU

2 course 19.9 | 3 course 23.9

Available Monday to Friday 12-4pm*

SMALLER PLATES

Seasonal soup of the day

Satay chicken, curried peanut sauce

Korean fried cauliflower **VE**

Smoked haddock croquettes, watercress

LARGER PLATES

Mrs Owton's pork sausages,
grain mustard mash, onion gravy

Spring vegetable barley risotto
with asparagus, peas & pods, soft herbs **VE**

Cornish Orchards battered haddock, chunky chips,
minted pea puree, tartare sauce **+3**

Lamb faggots, Anna potatoes, roast carrots,
pea & broad bean hummus, salsa verde

DESSERTS

Sticky bread & butter pudding, toffee sauce, vanilla ice cream

Chocolate terrine, roasted plum, crème fraiche

Smidgeon of cheese, crackers, grapes
choose from; Cornish gouda, tunworth or Isle of Wight blue

Marshfield Farm Ice cream **V** / Sorbet **VE**

*excludes bank holidays, key dates & December festive period - please see website for full details

LUNCH WRAPS

Available Monday to Friday 12-4pm

Crispy Asian pork, lettuce, cucumber, teriyaki sauce 11.5

Wiltshire ham, Cheddar cheese, lettuce, pickle 11.5

Fish finger, lettuce, tartare sauce 11.5

All served with a choice of soup or skin on fries



V - Vegetarian VE - Vegan VE* - Vegan option available

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergen intolerances before ordering. Scan the QR code for full allergen menu.

A discretionary 10% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.