



Lunch Menu

Bar Snacks

Salt & Pepper Squid with Chilli Mayo £4.50
Onion Rings with Harissa Mayonnaise £4
Pheasant Goujons, Tomato and Ale Dipping Sauce £4.50

Korean Fried Cauliflower £3.50
Fried Halloumi, Truffle Honey £4.50
Artisan Bread with Truffle Butter £5

Sharing Boards

Charcuterie Board £11
Roasted Camembert, Spiced Tomato Chutney & Toasted Bread £11.50

Starters

Seasonal Soup £7
Pigeon, Waldorf Salad, Candied Walnut, Celery, Apple and Blue Cheese £7.50
Mackerel Pate, Horseradish & Watercress, Pickled Cucumber, Sour Dough £7.50
Wild Mushroom & Parmesan Risotto, Wild Rocket £6.50 / £12.50
Ham Hock Terrine, Pickles, Apple Ketchup & Mustard Soda Bread £7.50

Sandwiches of the Day - £7

Please ask server for today's options
Served on either Farmhouse White or Granary

Mains

Thomas Lord Beef Burger, Coleslaw, BBQ Sauce, Fries £14
(Add cheddar/smoked bacon £1/£1)
Upham Ale Battered Fish & Hand Cut Chips, Crushed Peas, Caper & Parsley Mayo £14
Beef Sirloin, Beef Dripping Mash, Braised Shallot, Shallot Puree, Sauteed Kale £23
Monkfish, Nduja (Spicy) & White Bean Ragu, Cavolo Nero, Celeriac Puree £20
Ribeye Steak, Hand Cut Chips, Peppercorn Sauce, Grilled Vine Tomatoes, Field Mushroom, Watercress £24
Cauliflower Steak, Cauliflower Puree, Blue Cheese Sauce, Candied Walnuts, Winter Greens £15
Truffle Gnocchi, Woodland Mushrooms, Sun blushed Tomatoes, Wilted Kale & Aged Parmesan £14
Duck Breast, Honey Glazed Parsnip, Parsnip Purée, Braised Red Cabbage, Parsnip Crisps & Jus £19
Cottage Pie, Seasonal Vegetables £15

Sides

£3.50: *Hand cut chips * Truffle & Parmesan Fries * Mixed leaf salad * Coleslaw * Seasonal Greens * Kale

"If you suffer from a food allergy or intolerance, please speak to a member of our team"

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