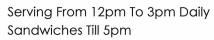
## Lunch Menu





From The Bar – Jalapeno And Honey Mix /Smoked Mix[G] / Salted Peanuts Each	£4.00
<u>Sandwiches</u>	
Served On Chunky White Or Wholemeal Bread With Skin On French Fries And Salad	
Classic Prawn Cocktail, Baby Gem [G, E, M]	£12
Honey Roast Ham, Grain Mustard [G, Mu, M]	£10
Mature Cheddar, Golden Beetroot Piccalilli [G, M, Mu]	£11
John Ross Whisky Smoked Salmon, Lemon, Chive Crème Fraiche [G, M, F]	£12
Roast Beef Sirloin, Caramelized Onion, Horseradish, Roquette Leaf [G, м, ми]	£11
Coronation Chicken Ciabatta Mango Chutney, Lime Pickle [sа,м, G]	£14
<u>Sharing Platters</u>	,
<b>Antipasti</b> Prawn Cocktail, Cured Meat, Tomato, Mozzarella, Olives, Hummus, Tapenade, Salad, Bread [м, G	£23 , Cr]
<b>Vegetarian Antipasti</b> Grilled Vegetables, Tomato, Mozzarella, Artichoke, Olives, Hummus, Tapenade, Salad, Bread [м. с	£18 Э]
Mains Crab Linguini Chilli, Garlic, Lime [G,Cr,M]	£16
Slow Cooked Shin Of Beef Pie Mash Potato, Buttered Greens, Red Wine Jus [G, E, M, So, C]	£18
Korean Fried Chicken Burger Gochujang, Pickled Cucumber & Kimchi, Skin On Fries [G, E, So]	£17 .
Salt Aged 6oz Sirloin Steak Skin On Fries, Watercress, Peppercorn Sauce [Sd, C, M, F]	£29
Sumac Roasted Cauliflower  Butter Bean Mash, Preserved Lemon & Chilli Dressing [M]	£17