# LUNCH

#### **STARTERS**

English Coastal Oyster lemon | 4 each Blistered Peppers sea salt (vg) | 9 SeaCo Bread marmite butter | 6 Seabass Ceviche Tacos red onion salsa, coriander | 16 Four Cheese Croquettes jalapeño mayonnaise (v) | 13

#### WOOD OVEN FLATBREADS

Ploughman ham hock, cheddar, pickles, mustard | 16 Butternut Squash vegan cheese, herb pesto, chilli (vg) | 15 Pepperoni hot honey, goat's milk cheese, rocket | 15

#### SALADS & SANDWICHES

Grilled Hispi Cabbage cavolo nero, crispy shallots (vg) | 14
Heritage Beetroot brightwell ash goat's milk cheese, hazelnuts (v) | 15
Chicory bramley apple, lettuce, walnuts, grapes, mustard, celery (vg) | 17
Bibb Lettuce avocado, herbs, shallot vinaigrette (vg) | 15
Kale Caesar anchovy, doddington cheese | 16 add chicken + 10
Grilled Cheese aged cheddar, worcestershire sauce, sourdough | 14
Turkey Club lettuce, bacon, fried egg, mustard mayonnaise, bloomer | 15
Crispy Buffalo Chicken red pepper slaw, buttermilk ranch, brioche | 17

### **PLATES**

Forest Mushroom Pot Pie celeriac, mustard, shortcrust (vg) | 18
Porthilly Mussels tikka masala curry, garlic bread | 19
Cornish Bone-In Lemon Sole brown butter, samphire, capers | 21
Corn-Fed Chicken heritage carrots, mashed potato | 20
SeaCo Cheeseburger cheddar, bacon, red onion, fries | 19
Shepherds Pie lamb mince, potatoe, red wine jus | 19
Surrey Farm Ribeye green peppercorn sauce, watercress | 36

## **SIDES**

Fries old bay mayonnaise | 6 Mixed Leaves lemon vinaigrette | 6 Mac & Cheese breadcrumbs | 8 Tenderstem Broccoli chilli | 8

