

12Noon until 3pm



Spring 2022
LUNCH MENU

NIBBLES

-MARINATED OLIVES (GF|VG) 4.5 | SPICED NUTS (GF|VG) 3

HOUSE MADE BREADS, MARINATED OLIVES & ROASTED GARLIC HUMMUS (VG) 8.5

TEMPURA PURPLE SPROUTING BROCCOLI, CHILLI & GINGER DRESSING (GF|VG) 7.5

-TEMPURA TIGER PRAWNS, SWEET CHILLI (GF) 9

MAIN EVENT

BEER BATTERED LOCAL FISH, TRIPLE COOKED CHIPS
& TARTAR SAUCE
(GF) 16

8OZ SIRLOIN STEAK W/ SAUCE DIANE,
HOUSE SALAD & TRIPLE COOKED CHIPS
(GF) 25

HOUSE SALAD WITH HUMMUS, OLIVES, PULSES, SEEDS,
LOCAL LEAVES & SEASONAL VEGETABLES
W/ CRISPED TOFU (VG|GF)
OR
BLACK PEPPER & THYME HALLOUMI (GF) 14

CROQUE MONSIEUR;
BAKED CHEESE & HAM SANDWICH,
MORNAY & MUSTARD SAUCE,
HOUSE SALAD
13

CORNISH CRAB RAREBIT,
DEVILLED HEN'S EGG, PICKLED RED ONIONS &
CUCUMBER SALAD 15

ROASTED CHICK PEA & CHARRED CAULIFLOWER BURRITO,
RICE & BLACK BEAN SALAD, CHIPOTLE SOUR CREAM
(VG) 15

SIDES

SEASONAL VEGETABLES
(VG|GF) 5

TRIPLE COOKED CHIPS W/ AIOLI
(VGO|GF) 5

DESSERT

CREME BRULEE W/ ORANGE SHORTBREAD BISCUIT (GFO) 7.5

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE & VANILLA ICE CREAM (GF) 7.5

COCONUT RICE PUDDING, SPICED MANGO & PASSIONFRUIT, COCONUT BISCUIT (VG|GF) 7.5

WHITE WINES

CA DI PONTI GRILLO, ITALY. EASY DRINKING WITH LOTS OF PEACHY FRUIT	175ML 250ML BOT
VIIGNIER, DOMAINE DU VEDILHAN, FRANCE. RIPE, FULL & RICH WITH LOVELY PERFUME	5.20 6.80 20.50
SAUVIGNON BLANC, PEACOCK WILD FERMENT, SA. FANTASTIC SAUVIGNON, FRESH & LIVELY	6.40 8.50 25.50
SAUVIGNON BLANC, DOG POINT, NZ. A REAL TREAT FOR THOSE MARLOBOROUGH SAUVIGNON FANS	6.60 8.80 26.50
	7.30 9.70 29.00
	39.00

<u>PROSECCO MARTINOTTI, ITALY.</u> A DELICIOUS PROSECCO, CITRUS, GREEN APPLES & ZESTY FRUIT	GLASS 6.50
	BOTTLE 28.00

ROSE

DOM DE LA VIELLE TOUR PROVENCE, ROSE. PROPER PROVENCE ROSE, TANGY, DRY & ELEGANT	8.75 11.60 35.00
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RED WINES

EL NINOT RED, SPAIN. A SOFT BLEND, FRUITY & EASY TO DRINK	5.20 6.80 20.50
LES FOU, PINOT NOIR, FRANCE. BRIGHT, LIVELY, LIGHT & SUMMERY	6.40 8.50 25.50
DOMAINE MAS BARRAU, ORGANIC CABERNET FRANC, FRANCE. DAMSON FRUIT, SILKY SMOOTH	6.60 8.80 26.50
PIERDOMONT MERLOT, ITALY. A GROWN UP MERLOT. PLUMMY FRUIT & GREAT SAVOURY SPICE	7.30 9.70 29.00

SOFT DRINKS

POLGOON APPLE JUICE	3.95
POLGOON LEMONADE	3.95
POLGOON ELDERFLOWER	3.95
FROBISHER'S ORANGE JUICE	3.50
FENTIMANS GINGER BEER	3.50
COKE DIET COKE	3.25
VIRGIN MARY; SPICED TOMATO JUICE	4
SPARKLING OR STILL WATER SML LRG	2.50 4.00
FEVERTREE TONIC	3.00

OTHER DRINKS



BOTTLED BEER

DOOM BAR 500ML	5.70
PORTH PILSNER, ST IVES 500ML	6.75
KOREV LAGER 500ML	5.95
POLGOON BERRY CIDER 500ML	6.50
POLGOON ORIGINAL CIDER 500ML	6.50

MIMOSA	6
<i>FRESH ORANGE JUICE TOPPED WITH CHILLED PROSECCO</i>	
PIMMS & LEMONADE	6.50
<i>SERVED WITH FRESH FRUIT, CUCUMBER & MINT</i>	

HOT DRINKS

AMERICANO	2.95
CAPPUCCINO	3.20
DOUBLE ESPRESSO	2.60
LATTE	3.20
DOUBLE MACCHIATO	2.70
FLAT WHITE	3
MOCHA	3.95
HOT CHOCOLATE	3.50
DELUXE HOT CHOCOLATE	4
POT OF TEA	2.75
SWAP COWS MILK TO SOYA COCONUT OATLY	.30P

APEROL SPRITZ	9
<i>APEROL, TOPPED WITH PROSECCO & A SPLASH OF SODA</i>	
FORAGERS FIZZ	9
<i>SLOE GIN TOPPED WITH PROSECCO, BLACKBERRY & THYME</i>	
COCONUT RUM PUNCH	8.50
<i>DARK RUM, KOKO KANU, ORANGE, PINEAPPLE JUICE & GRENADINE</i>	
ESPRESSO MARTINI	9.50
<i>DOUBLE ESPRESSO, STOLICHNAYA VODKA & KAHLUA, SHAKEN OVER ICE & STRAINED - DECAF AVAILABLE</i>	