

LUNCH SERVED 12-3PM

SUMMER 2026



Key;
V = VEGETARIAN, VG = VEGAN
GF = GLUTEN FREE, DF = DAIRY FREE
GFO = GLUTEN FREE OPTION AVAILABLE
DFO = DAIRY FREE OPTION AVAILABLE
VGO = VEGAN OPTION AVAILABLE
NFO - NUT FREE OPTION AVAILABLE
N - CONTAINS NUTS
PLEASE ADVISE US WHEN YOU ORDER IF YOU
HAVE ANY DIETARY REQUIREMENTS

STARTERS + SMALL PLATES

WARM FOCACCIA BREADS

MEDITERRANEAN STYLE DIPPING OIL (VG) 8.5

HERITAGE TOMATO & MOZZARELLA SALAD,
GARDEN HERB & PUMPKIN SEED PESTO (GF|V) 14.95

STICKY PORK BELLY BITES,
CAROLINA SLAW, SPICED BBQ SAUCE (GF|DF?) 14.95

MIXED OLIVES (VG|GF) 5

½ PINT OF SHELL ON PRAWNS,
BROWN BREAD & BUTTER, SAUCE MARIE-ROSE
(GFO|DFO) 14.95

TK HUMMUS,
BLACK OLIVE, RED ONION, CUCUMBER &
POMEGRANITE, W/ WARM PITTA (VG|GFO) 13.5

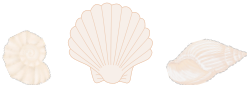
MAIN COURSES

CHAR-GRILLED TREVASKIS FARM BAVETTE STEAK,
CHIMICHURRI SAUCE, KOFFMANN CHIPS, PARMESAN & ROCKET SALAD
(GF/DFO) 24

SUMMER COBB SALAD BOWL,
BURNT CORN, GUACAMOLE, ROASTED VEGETABLES, SAMPHIRE, QUINOA,
ORANGE, MAPLE & MUSTARD DRESSING (GF|VG) 18
ADD CRISPY TOFU (VG|GF)) 4

BEER BATTERED CORNISH FISH,
MINTED CRUSHED PEAS, KOFFMAN CHIPS, TARTAR SAUCE & LEMON
(GF|DFO) 21

KOREAN SPICED CRISPY ENOKI BURGER,
KIMCHI, KOREAN SWEET & SPICED SAUCE, PICKLES & CHIPS
(VG) 20



SUMMER SEAFOOD PLATTER,

A DELICIOUS SELECTION OF
CHILLED SEAFOODS;
OYSTERS MIGNONETTE (X4)
SHELL ON PRAWNS,
MARIE-ROSE SAUCE.
SMOKED SALMON,
COCKLES IN LIQUOR,
CRAB CLAWS, MACKEREL PATE,
SERVED W/ SAMPHIRE,
FOCACCIA BREADS,
CHIPS & AIOLI

40 FOR 1 PERSON | 75 FOR 2 PEOPLE

SIDES

CHIPS & AIOLI (GF|VGO) 5.5

TRUFFLE CHIPS
W/ TRUFFLE OIL, PARMESAN & AIOLI (GF|V) 7.5

GARDEN SALAD, ORANGE, MAPLE & MUSTARD DRESSING
(GF|VG) 6

SUMMER GREENS & FINE BEANS SAUTÉED IN GARLIC &
SHALLOTS (VG) 6.8