

12Noon until 3pm



Autumn 2022

LUNCH MENU

STARTERS

MARINATED OLIVES (GF|VG) 4.5 | SPICED NUTS (GF|VG) 4

HOUSE MADE BREADS, MARINATED OLIVES & ROASTED GARLIC HUMMUS (VG) 9.5

CORIANDER, CHILI & MINT ONION BHAJI'S W/ MANGO CHUTNEY & COCONUT RAITA (VG|GF) 8.5

HONEY & BALSAMIC ROASTED FIG W/ PARMA HAM, GOATS CHEESE & ROCKET SALAD (GF) 9.5

MAIN COURSE

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

PAN FRIED LOCAL HAKE,
BOMBAY POTATO TERRINE, RAINBOW CHARD
W/ COCONUT & TOMATO SAUCE (GF) 18.95

HOUSE SALAD WITH HUMMUS, OLIVES, PULSES, SEEDS,
LOCAL LEAVES & SEASONAL VEGETABLES
W/ CRISPED TOFU (VG|GF)
OR
BLACK PEPPER & THYME HALLOUMI (GF) 15.5

CROQUE MONSIEUR;
BAKED CHEESE & HAM SANDWICH,
MORNAY & MUSTARD SAUCE,
HOUSE SALAD
13.5

CONFIT DUCK LEG, BUTTERED MASHED POTATO,
LOCAL GREENS AND A BABY ONION, BUTTON
MUSHROOM & RED WINE JUS (GF) 18.5

WILD MUSHROOM RISOTTO
W/ ROASTED PORTOBELLO MUSHROOM
& BLACK TRUFFLE OIL (VGO) 16.5

SIDES

SEASONAL VEGETABLES
(VG|GF) 5

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

DESSERT

CREME BRULEE W/ ORANGE SHORTBREAD BISCUIT (GFO) 7.5

SUMMER BERRY ETON MESS (GF) 7.5

WARM DARK CHOCOLATE BROWNIE, CANDIED HAZELNUTS & RASPBERRY SORBET (VG|GF|N) 7.5

WHITE WINES

175ML | 250ML | BOT

CA DI PONTI GRILLO, ITALY. EASY DRINKING WITH LOTS OF PEACHY FRUIT	5.20	6.80	20.50
VIIGNIER, SELON LETANG, FRANCE. FRESH & ZESTY WITH NOTES OF HONEYSUCKLE & MANDARIN	6.40	8.50	25.50
SAUVIGNON BLANC, PEACOCK WILD FERMENT, SA. FANTASTIC SAUVIGNON, FRESH & LIVELY	6.60	8.80	26.50
DUK DU MORNYPICPOUL, FRANCE. FULL FLAVOURED, CRISP & DELICIOUS CITRUS FRUIT	7.30	9.70	29.00
SAUVIGNON BLANC, DOG POINT, NZ. A REAL TREAT FOR THOSE MARLOBOROUGH SAUVIGNON FANS			39.00

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

OTHER 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

Gin & tonics 7.95

TARQUIN'S BLACKBERRY & HONEY GIN,
THYME, BERRIES & FEVERTREE ORIGINAL TONIC

TARQUIN'S ORIGINAL GIN, SQUEEZED LIME &
FEVERTREE TONIC

TARQUIN'S RHUBARB & RASPBERRY GIN,
GRAPEFRUIT & MEDITERRANEAN TONIC

SEEDLIP NON ALCOHOLIC GIN, LEMON WEDGE
& FEVERTREE MEDITERRANEAN TONIC

MIMOSA 6.5
FRESH ORANGE JUICE TOPPED WITH CHILLED PROSECCO

PIMMS & LEMONADE 7
SERVED WITH FRESH FRUIT, CUCUMBER & MINT

APEROL SPRITZ 9
APEROL, TOPPED WITH PROSECCO & A SPLASH OF SODA

BLOODY MARY 6.5
ABSOLUTE VODKA, SPICED TOMATO JUICE, LEMON & CELERY SALT

COCONUT RUM PUNCH 9
DARK RUM, KOKO KANU, ORANGE, PINEAPPLE JUICE & GRENADINE

ESPRESSO MARTINI 10
DOUBLE ESPRESSO, ABSOLUTE VODKA & KAHLUA, SHAKEN OVER ICE &
STRAINED - DECAF AVAILABLE

BOTTLED BEER

DOOM BAR 500ML	5.70
PORTH PILSNER, ST IVES 500ML	6.75
KOREV LAGER 500ML	5.95
GUINNESS 500ML	4.8
POLGOON BERRY CIDER 500ML	6.50
POLGOON ORIGINAL CIDER 500ML	6.50
BIRRA MORETTI ZERO ALCOHOL 300ML	4.50

HOT DRINKS

AMERICANO	3
CAPPUCCINO	3.25
DOUBLE ESPRESSO	2.65
LATTE	3.25
DOUBLE MACCHIATO	2.75
FLAT WHITE	3.10
MOCHA	3.95
HOT CHOCOLATE	3.55
DELUXE HOT CHOCOLATE	4
POT OF TEA	2.80
SWAP COWS MILK TO COCONUT OR OATLY	.30P