



## LUNCH

### **Fish Bap 13**

Beer Battered Haddock, Crushed Peas, Baby Gem Lettuce, Tartare Sauce, Brioche Bun w/ Skin on Fries

### **Devonshire Crab Toast 14**

Hand Picked Devonshire White Crab, Crème Fraiche, Radish, Parmesan, Lambs Leaf

### **Halloumi + Bacon Hash 13.50**

Roast Sweet Potato, Crispy Pancetta, Fire Roast Peppers, Halloumi, Spring Onion, Fried Egg, Hot Harissa Honey

### **Roast Beef Focaccia 12**

Roast Beef, Fire Roasted Red Peppers, Chimichurri Sauce, Lambs Leaf, Fresh Focaccia w/ Vegetable Crisp

**Upgrade to House Seasoned Fries 3**

### **Confit Duck Bap 13**

Shredded Confit Duck, Hoisin Sauce, House Pickle, Crunchy Spring slaw, Fried Egg, Brioche Bap w/ Vegetable crisps

**Upgrade to House Seasoned Fries 3**

### **Veggie Focaccia 12**

Courgette, Pea + Avocado Patty, Crunchy Spring Slaw, Garlic + Herb Sauce, Fresh Focaccia w/ Vegetable Crisps

**Upgrade to House Seasoned Fries 3**

### **Chicken Schnitzel Caesar 14**

Crispy Breaded Chicken Breast, Pancetta, Gem Lettuce, Parmesan Cheese, Caesar Dressing

### **Asian Style Salad 10**

Grilled Tenderstem Broccoli, Carrot, Sugar Snaps, Cucumber, Radish, Sesame + Hoisin Dressing

**Add Crispy Duck 5**

## SIDES

House Seasoned Fries 5 | Parmesan Fries w/ Truffle Mayo 6 | Halloumi Fries w/ Chilli Jam 7 | Zucchini Fries w/ Garlic + Herb Dip 7  
Truffled Tenderstem + Pancetta 7 | Crunchy Spring Slaw 3

## DESSERTS

**Warm Sticky Toffee Pudding, Butterscotch Sauce, House Made Vanilla Ice Cream 8**

### **House Made Ice Cream**

Made with a Blend of Cotswolds Whole Milk + Fresh Cream

(ask your server for today's flavours)

**In a Bowl 3 per Scoop    In a Cone 4.5 (one scoop)**

*For Allergen Information Please Speak to a Member of Waiting Staff  
An Optional Service Charge of 10% will be added to your Bill*