



Lunch Menu

Sourdough Bread with Balsamic Vinegar and Oils 4.5

Leek and Potato Soup, Homemade Bread and Butter 10

Mushroom & Poached Eggs on Toasted Sourdough 12.5

Eggs Benedict With Choice of Cured Salmon, Smoked Bacon or Ham 12.5

Salmon Gravlax With Quail Eggs, Endive Salad, Honey Mustard Dressing 13

Homemade Runny Scotch Egg, Piccalilli 10

Crab Tart, Kohlrabi Apple & Brown Crab Mayonnaise 13

Cumberland Sausages , Creamy Mash and Onion Gravy 18

Steak and Ale Pie with Creamy Mash, Tenderstem 22

Verdigris Club Sandwich with Homemade Crisps 12

Bouillabaisse, Hake, Salmon, Mussels, Saffron Potatoes 22

Dessert

All served with your choice of Coffee or Tea

Homemade Treacle Tart with Clotted Cream 10

Warm Apple & Pecan Cake 10

Side Dishes

Skinny Fries 5.5 l Triple cooked Chips 6.5 l Cauliflower Cheese 6.5

Mixed Side Salad 5 l Tenderstem Broccoli 5 l Hispi Cabbage 7

