

Spring Lunch Menu

SNACKS

Marinated Olives

Boquerones, Salsa Verde

House Breads & Cultured Butter

Fritta Mista, Almond Salsa

Fried Artichokes, Sage

all 5



PORTHILLY OYSTERS

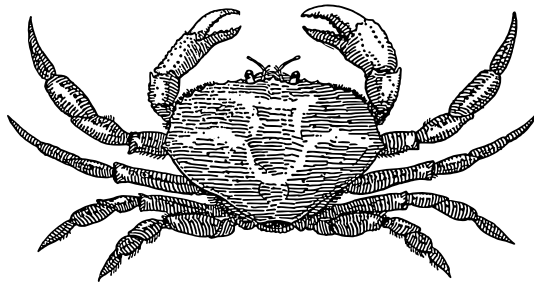
Natural, Shallot Vinaigrette

Battered, Tartare Sauce

Bloody Mary Granita

4 each of 6 for 20

SEAFOOD



Thai Green King Prawns 16
bok choy & coriander

Crab and Gurnard Bisque 18
with Apple and Black Garlic

Spaghetti Vongole 16
clams, white wine, chilli, garlic & parsley

Moules Mariniere 16
white wine, cream sauce, soda bread

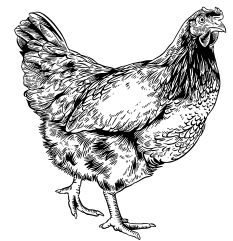
Beer Battered Fish & Chips 18
pea puree, triple cooked chips, tartare sauce

+ Traditional Side of Homemade bread & butter,
chefs curry sauce 4

SALADS

Tomato & Mozzarella Salad 15
basil pesto, almonds, tomato vinegar

Our Chicken Caesar 16
chicken, parmesan, focaccia croutons,
gem lettuce & boquerones



SIDES

Crab Thermidor Fries 9
Truffle & Parmesan Fries 6
Triple Cooked Chips 5
New Potatoes 5
Cabbage & Bacon 5
Caesar Salad 5

LUNCH DISHES

Chicken & Smoked Ham Terine 15
pickled vegetables, toasted brioche

Vegan Thai Green Curry 16
bok choy, coriander, tofu

Sharing Board of Harissa Babaganoush, Olives, Fried Artichokes,
Smoked Almonds, Onion Seed Crackers 18

Sharing Board of a selection of Cured Meats & Cheeses, Pickles,
Chutney, Breads 20

DESSERTS

Banana Parfait
peanut brittle, mascarpone, coffee crumb

Poached Pear
honey cake Sauternes wine gel, burnt honey ice cream

Chocolate Cremeux
pecan ice cream, sherry gel, cocoa bib tuille

Roasted Pineapple
rum caramel, coconut battenberg, coconut sorbet
all 10

Cheese, Chutney, Grapes, Crackers +5.00
please ask your server for today's cheese