



LUNCH MENU

STARTERS

Soup of the Day

Always made fresh, served with warm sourdough

Chicken Liver Pâté

Silky chicken liver pâté served with spiced sloe gin and plum chutney, and lightly toasted crostini

Mussels

We use mussels sourced from the Menai region of North Wales. These are steamed in a rich shellfish sauce with tomato and a touch of cream. Finished with fresh herbs, peas and served with charred sourdough

Arancini

An authentic Italian dish that originates from Sicily. Crispy balls of risotto rice flavoured with wintry sweet potato and authentic Spanish chorizo. These are beautifully accompanied by a lightly spiced harissa aioli

Cauliflower Risotto (V)

Arborio risotto rice cooked until it reaches the perfect al dente bite. Flavoured with cauliflower purée and crunchy cauliflower florets, finished with a hint of truffle and topped with Parmesan

MAINS

Wild Mushroom Tagliatelle (V)

Long ribbons of al dente tagliatelle pasta tossed through a mixture of earthy wild mushrooms in a rich creamy sauce, topped with a sprinkling of Parmesan

Add Chicken - 3

Stuffed Sweet Potato (V)

Beautifully stuffed sweet potato with naturally sweet red peppers, combined with a red wine vinegar. This creates a mouth-watering sweet and sour peperonata, served with crispy kale and a green olive tapenade

Feather Blade of Beef

Feather blade slow-cooked and pulled before being set into a ballotine of rich beef flavour. Served with a shallot purée, mustard and beef jus and crispy proper chips

Sandwich of the Day

Ask your Server about today's sandwich

Grilled Chicken Burger

Topped with Chef's burger sauce, lettuce, tomato and served on a brioche bun

TWO COURSES FOR £11.95

V - Vegetarian. Some of our food may contain nuts and allergens. Please speak to a team member for clarity