

LUNCH SET MENU—DAIRY FREE

2 COURSES £20 / 3 COURSES £25

FOR THE TABLE

OLIVES (VG) £5

PROPER PORK SCRATCHINGS £5

SPICED NUTS (VG) £5

STARTERS

MISO WHIPPED TOFU (VG)

TENDERSTEM BROCCOLI, CRUSHED HAZELNUTS

SEVENSORE ASPARAGUS (VG)

WILD GARLIC HUMMUS, SPRING ONION, HAZELNUT &
PECAN PESTO

MAINS

**ASPARAGUS, COURGETTE & NEW POTATO
SALAD (VG)**

WILD GARLIC HUMMUS

FLAT IRON STEAK (£5 SUPP)

CONFIT GARLIC RUB, TOMATO SALAD, SHALLOT &
TOMATO DRESSING, MUSHROOM KETCHUP

NDUJA SCOTCH EGG

SUPER SALAD, PROPER PORK SCRATCHING

SIDES- £5.5

TRIPLE COOKED CHIPS (VG)

SUPER SALAD (VG)

SEASONAL VEGETABLES (VG)

ROASTED NEW POTATOES (VG)

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING.

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS.

DESSERTS

CARROT & WALNUT CAKE (VG)
ORANGE BUTTERCREAM

**2 SCOOPS OF STRAWBERRY & BASIL SORBET
(VG)**

HOT DRINKS £4.5

OUR COFFEE IS SOURCED FROM LOCAL SUPPLIERS GARAGE COFFEE ROASTERS. WE USE THEIR MAYPOLE BLEND.

AMERICANO

LATTE

ESPRESSO

CAPPUCCINO

FLAT WHITE

HOT CHOCOLATE

GOOD & PROPER LOOSE LEAF TEAS

ENGLISH BREAKFAST

PEPPERMINT

EARL GREY

OUR HOT DRINKS ARE SERVED WITH A HOMEMADE CHOCOLATE TRUFFLE & WE HAVE
BOTH WHOLE MILK & OAT MILK AVAILABLE