

LUNCH SET MENU— GLUTEN FREE

2 COURSES £20 / 3 COURSES £25

FOR THE TABLE £5

OLIVES (VG)

PROPER PORK SCRATCHINGS
BURNT APPLE BUTTER

SPICED NUTS (VG)

STARTERS

CHICKEN LIVER PARFAIT
PORT JELLY, GLUTEN FREE ROLL

SMOKED MACKEREL PATE
PICKLED CUCUMBER, GLUTEN FREE ROLL

CAULIFLOWER SOUP (V)

MISO WHIPPED TOFU (VG)
TENDERSTEM BROCCOLI, CRUSHED HAZELNUTS

MAINS

ASPARAGUS, COURGETTE & NEW POTATO
SALAD (VG)
WILD GARLIC HUMMUS

FLAT IRON STEAK (£5 SUPP)
GARLIC BUTTER, TOMATO SALAD, SHALLOT &
TOMATO DRESSING, MUSHROOM KETCHUP

LAMB BALLOTINE
SAVOY CABBAGE, CONFIT CARROT, LAMB JUS, WILD
GARLIC SALSA VERDE

SIDES- £5.5

TRIPLE COOKED CHIPS (V)
SUPER SALAD (V)

DAUPHINOISE POTATOES (V)
SEASONAL VEGETABLES (V)

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

CLASSIC AFFOGATO (V)

VANILLA ICE CREAM WITH A DOUBLE SHOT
OF ESPRESSO

LEMON POSSET (V)

HOMEMADE HONEYCOMB

2 SCOOPS OF HOMEMADE ICE CREAM

HONEYCOMB / VANILLA / STRAWBERRY & BASIL
SORBET

CHEESEMAKERS OF CANTERBURY

PORT JELLY, CHUTNEY, GLUTEN FREE ROLL. CHOOSE

HOT DRINKS £4.5

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

AMERICANO

CAPPUCCINO

LATTE

FLAT WHITE

ESPRESSO

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