



LUNCH MENU

Bonds' Soup of the Day (V)(GF) - £6.50

Cured Salmon / beetroot / watercress / radish / clementine / horseradish cream / herb vinaigrette (GF) - £7.50

Smoked duck breast / miso mayo / rocket / walnut / pear / honey vinaigrette (GF) - £7.50

Butternut & spinach Cannelloni / zucchini ribbons / fried chickpeas / pomodoro sauce / parsley crumb (Vegan) - £7.00

Roast beef / Yorkshire pudding / seasonal vegetables / jus (GF) - £15.00

Gnudi / ricotta & spinach dumplings / roast cauliflower / crispy kale / sultanas / beurre noisette (V) - £15.00

Polenta & wild mushroom stack / green beans / cherry tomatoes / porcini dust / triple cut chips (Vegan, GF) - £15.00

Confit chicken "pie" / charred courgette / wholegrain mustard veloute / gremolata ~ £15

Pan fried line fish / crispy new potato / spinach / broccoli / curried coconut veloute - £18.00

Sides: Triple cooked chunky chips, sautéed greens beans, buttered carrots, sweet potato fries, roast broccoli (additional £3.50)

Malva pudding (South Africa) / crème anglaise / home-made fudge ice cream / ginger crumb / brandy snap - £8.00

White chocolate panna cotta / bourbon compressed pineapple / almond brittle (V, GF) - £7.00

Eton Mess / banana & passion fruit / lime zest (V, GF) - £7.00

Ice-cream / sorbet scoops (V, GF) - £2.00

Caramelised banana / passion fruit / sorbet (Vegan, GF) - £7.00

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, gluten, lactose you are invited to ask one of our servers for assistance when selecting menu items. (V = Vegetarian, GF = Gluten Free)