



Lunch menu, November 5th – 27th, 2026

First Course

Soup of the day, bread/croutons (G, C, M) V

Toasted cheese scone with smoked salmon, dill, cream cheese and a gem salad (G, F, M) V

Chicken kara age, Japanese cabbage salad with a miso-lime-sesame dressing (MU, G, S) V

Main Course

Potato, tenderstem, red pepper & baby corn Thai red curry, steamed rice (SY) VN

Wine braised chicken crushed new potatoes, carrots & green beans. (G, MU, SD, C, M)

Contains pork & alcohol

Grilled fillet of plaice crushed new potatoes, tomato & caper butter, carrots & green beans. (F, M, SD)

Dessert

Chelsea bun bread & butter pudding, blueberries, honey & Greek yoghurt (M, G, SD, E) V

Warm ginger cake, hot butterscotch sauce. (M, G, E) V

Chocolate and orange mousse, ginger biscuit crumb, crème fraiche. (M, E, G)

(contains gelatine)

Allergens

C Celery, CR Crustacean, M Milk, E Eggs, F Fish, G Gluten,
L Lupin, MU Mustard, ML Molluscs, N Nuts, PN Peanuts,
SD Sulphites, SY Soy, S Sesame, VN Vegan, V Vegetarian.

3 courses £16.75

2 courses £15.50



Please let us know at the time of booking if you have any allergies we need to consider. Food is freshly prepared on site daily. Further allergy information is available on request