

SET LUNCH MENU

£22 Two Courses | £25 Three Courses

Served Wednesday - Saturday 12:00 - 15:00

Starters

CAULIFLOWER BANG BANG GF/VE

Battered roasted spicy cauliflower bites, topped with spring onion and served with a sriracha mayonnaise.

BEETROOT AND GARLIC HUMMUS GFA/VE

Beetroot and garlic hummus, topped with roasted beetroot and a hazelnut mixed-seed dukkah spice mix. Served with Our Bakery's fresh sourdough bread.

BBQ PULLED PORK, CHEDDAR AND JALAPEÑO CROQUETTES

Three crispy cheese and pork croquettes, served with a creamy blue cheese sauce.

CAJUN FRIED KING PRAWNS

Buttermilk coated Cajun crispy prawns, served with a ranch dip. + £1 Supplement

Mains

DOUBLE SMASH BURGER

Two of Our Butchery smashed beef patties served in Our Bakery brioche roll with smoked cheddar, crispy bacon, shredded gem lettuce, beef tomato, onion crumb and thousand island sauce. Served with fries.

OUR BUTCHER'S SAUSAGE AND MASH

Three of our butchery's sausages served with creamy mashed potato, seasonal greens and onion gravy.

KERALAN CHICKEN CURRY WITH COCONUT RICE GF / VEA

A mild South-Indian coconut curry with chicken thigh and roasted vegetables, served with coconut basmati rice and coriander chutney.

HOISIN OYSTER MUSHROOM AND RICE NOODLE SALAD VE

Crispy oyster mushroom and rice noodles, mixed with cucumber, rocket and spring onion, and drizzled with hoisin sauce.

Desserts

APPLE CRUMBLE VEA / V

Traditional apple crumble served with vanilla ice cream.

VANILLA CRÈME BRULÉE GFA / V

Served with a shortbread biscuit.

LEMON CURD AND BLACKBERRY ETON MESS GF / V

Cream and meringue with lemon curd and blackberry compote.

MINI BROWNIE AND A COFFEE V

A mini brownie served with your choice of tea, americano, latte or cappuccino.

GF = Gluten Free GFA = Gluten Free Available V = Vegetarian VE = Vegan VEA = Vegan Available

Please ask a member of staff if you wish to see the allergen menu.

We cannot guarantee that any of our products are free from allergens due to the use of shared equipment.

Please note a discretionary 10% service charge will be added to tables over 8.

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ALLERGEN INFORMATION

Our suppliers and kitchen handle numerous food and drinks containing allergens. Whilst we make every effort to ensure that your food is suitable for you, unfortunately it is not possible for us to guarantee that our dishes will be 100% free from the allergen or contamination.

Starters

CAULIFLOWER BANG BANG

Gluten Free/Vegan Available
Sulphur Dioxide.

BEETROOT AND GARLIC HUMMUS

Gluten Free Available/Vegan
Sesame, Nuts Hazelnut, Sulphur Dioxide,
Gluten-Wheat/Rye, Soya.

BBQ PULLED PORK, CHEDDAR AND JALAPEÑO CROQUETTES

Gluten, Wheat-Barley/Rye, Milk, Egg, Fish, Sulphur Dioxide,
Crustaceans, Mustard.

CAJUN FRIED KING PRAWNS

Crustaceans, Fish, Gluten-Wheat/Barley/Rye, Milk, Sulphur
Dioxide, Egg, Mustard.

Mains

DOUBLE SMASH BURGER

Egg, Gluten-Wheat, Milk, Sulphur Dioxide,
Celery, Mustard

OUR BUTCHER'S SAUSAGE AND MASH

Milk, Gluten-Wheat, Sulphur Dioxide.

KERALAN CHICKEN CURRY SERVED WITH COCONUT RICE

Gluten Free/Vegan Available
Sulphur Dioxide, Mustard, Celery.

HOISIN OYSTER MUSHROOM AND RICE NOODLE SALAD

Vegan
Sesame, Gluten-Wheat, Soya.

Desserts

APPLE CRUMBLE

Vegan Available/Vegetarian
Gluten-Wheat, Milk

VANILLA CRÈME BRULÉE

Gluten Free Available/Vegetarian
Gluten-Wheat, Milk, Egg.

LEMON CURD AND BLACKBERRY ETON MESS

Gluten Free Available/Vegetarian
Milk, Egg.

MINI BROWNIE AND A COFFEE

VEGETARIAN
Gluten-Wheat, Egg, Milk, Soya

