

Small Plates

White onion soup, cider, thyme, grated Comte, artisan bread £4.95 (v)

Buck's slow cooked honey pancetta, pickled red cabbage £5.95 (gf)

Brown sugar cured salmon, orange, smoked tea, Aberfeldy whisky £6.95 (gf)

Pan fried wild mushrooms, tarragon crème fraiche, grilled brioche £5.95 (v)

Seared Scottish scallops, cauliflower, Bramley apple, walnut crumb £8.95 (gf)

Sandwiches.

All served with hand cut chips (*gf bread available)

Croque Madame; prosciutto, melted Comte, Dijon mustard, fried egg £8.95

Chargrilled steak, toasted sourdough, parmesan, vine tomatoes, horseradish mayo £9.95

Smashed avocado, poached egg, confit tomatoes, red chilli, sourdough £8.95 (v)

Chicken, avocado, wholegrain bread, crispy bacon, sriracha crème fraiche £8.95

Crispy fish finger sandwich, homemade pickles, lemon mayo £7.95

Lunch Plates

Salt baked beetroot and Jerusalem artichoke risotto, thyme, apple crisps £9.95 (v gf)

Ham, egg and chips; Buck's honey pancetta, fried egg, home cut chips £7.95 (gf)

Pan fried hake fillet, mussels, shellfish bisque, tomato, burnt spring onions, tempura cray fish £13.95 (gf)

Black pudding salad, smoked bacon, baby pear, gem lettuce, poached egg £8.95

Salt beef hash, red cabbage sauerkraut, fried duck egg £8.95 (gf)

(gf) contains gluten free ingredients (v) Vegetarian

Please make us aware of any allergies.

All dishes prepared in a kitchen that also handles gluten and nuts

We add a discretionary 10% service charge to parties of 6 or more which goes directly to the staff

