

January 2020

Baguette & Cornish butter	£2.00
Mixed Olives	£3.00

Parsnip & Butternut sq	£5.50
Seared Mackerel, beets & horseradish	£8.15
Pork, duck & brandy pate, spiced pear chutney & toasted sour dough	£7.90
Roast aubergine, yogurt, pomegranet, soft herbs & sumac (VE)	£7.00
Morrocan lamb croquettes, harrisa & yogurt	£8.50
Crisp salt & pepper squid, spiced mayonnaise, salad leaves	£8.25/15.50

Pan fried gnocci, wild mushrooms, crisp sage & parmesan (V)	£14.95
Cod, fregoula, smoked tomatoes, crisp basil & burnt lemon	£17.00
Venison hanch, honey roast root vegetables, cauliflower puree, jus	£17.50
Lamb shank with buttermash, rosemary and red wine jus	£16.50
Whole plaice, burnt butter, capers, samphire & anchovies	£17.85
Roast pheasant breast & leg, red cabbage, celeriac puree & parsnip crisps	£18.00
Spiced lentil & sweet potato wellington, butternut squash puree & cavolo nero (VE)	£15.75

28 day aged beef cheeseburger & fries <i>(add bacon/ avocado £1.25 each)</i>	£13.00
Chargrilled 28 day aged picanha 240g with fries & peppercorn sauce	£19.95

Rabbit & Bacon Pie with mash for 2	£38.50
Bombay potato & spinach pie for 2 (V)	£25.00

Sides £3.75

Fries
Mixed leaf salad
Braised red cabbage
Greens
Mashed Potatoes, confit garlic
Honey roast root vegetables

Desserts

Crème Brulee	£5.75
Prune & armagnac tart, Chantilly	£5.75
Chocolate brownie, salted caramel ice cream & honeycomb	£5.75
Cheese selection (Barbers mature cheddar, Rosemary Ash & Cashel Blue), quince & biscuits	£7.00
Judes ice creams or sorbet (VE)	£1.75 per scoop

All prices are inclusive of 20% VAT - We add a 12.5% discretionary service charge to your bill
Please speak to your server regarding any allergies or dietary requirement

Saturdays Bottomless Lunch Menu 12.30pm – 4pm

£33 for 2 courses

£38 for 3 courses

Includes 2 hours of bottomless prosecco & bloody marys!

Parsnip & Butternut squash soup, pumpkin seeds & herb oil (VE)

Moroccan lamb croquettes, harrisa & yogurt

Crisp salt & pepper squid, spiced mayonnaise, salad leaves

Roast aubergine, yogurt, pomegranet, herbs & sumac (VE)

Hake, fregoula, smoked tomatoes, crisp basil & burnt lemon

Spiced lentil & sweet potato wellington, butternut squash puree & cavolo nero (VE)

28 day aged beef cheeseburger & fries (*add bacon/ avocado £1.25 each*)

Lamb shank, mash, red wine & rosemary jus

Sides £3.75

Fries

Winter slaw

Braised red cabbage

Greens

Mashed Potatoes, confit garlic

White beans & kale,

Honey roast parsnips

Prune & armagnac tart, clotted cream

Dark Chocolate tart, mascarpone & honeycomb

Judes ice creams or sorbet



VEGAN SET MENU

(and the best thing is..... on Saturday you can make this menu part of the bottomless lunch option !!!!....
for the bottomless price

£18.50 2 courses

£22 3 courses

Parsnip & Butternut squash soup, pumpkin seeds & herb oil (VE)

Roast aubergine, yogurt, pomegranet, herbs & sumac (VE)

Mushroom, spinach & jackfruit wellington, cavolo nero (VE)

Judes vegan ice cream