

LUNCH MENU

FIXED-PRICE MENU

MONDAY – FRIDAY 12 NOON – 6PM

Two courses | 14.50 Three courses | 18.50

Choose from **FP** starters, mains & desserts

*See our all-day menu for the full range
of starters, mains and desserts*

- SNACKS -

MADE IN HOUSE

COPPER MARANS SCOTCH EGG

Golden beetroot piccalilli, cornichons | 4.95

CHERRY ORCHARD SAUSAGE ROLL Topped with seeds, finished with Stokes English mustard, brown sauce and cornichons | 4.95

- STARTERS -

- FP** HOME-MADE SOUP OF THE DAY
See daily Specials menu (v) or (ve) | 5.95
- FP** PANKO-CRUSTED FRIED BRIE
Sloe gin chutney (v) | 6.25
- FP** CREAMY PARIS BROWN AND OYSTER MUSHROOMS
Blacksticks Blue, toasted English muffin (v) | 6.95
- FP** DUCK LIVER PARFAIT Spiced fruit chutney,
pickles, toasted sourdough | 7.75
- FP** FRESHLY STONEBAKED GARLIC, MOZZARELLA AND
ROCKET PIZZETTE (v) | 6.50

- MAINS -

SALADS

- FP** NOURISH BOWL Warm lentil falafel, roasted butternut
squash, avocado, crispy chickpeas, pickled rainbow
vegetables, baby spinach, slow-roasted tomato dip
& soft tortilla | 10.50
*Add Grilled chicken breast or King prawns 4.00
Salmon fillet 5.00 | Tofu (ve) or Halloumi (v) 2.50
Goats' cheese (v) 2.00*
- FP** CAESAR SALAD Baby gem lettuce, Parmigiano-
Reggiano, anchovies, pan-fried croutons and Caesar
dressing | 10.50 *With grilled chicken breast | 13.50*

SANDWICHES & FRESHLY STONEBAKED PIZZETTES

*All of our sandwiches and pizzettes are served with
your choice of skinny fries (v) or side salad (ve)*

- FP** FILLET STEAK SANDWICH With caramelised red
onion chutney, rocket and beef dripping sauce | 11.50
- FP** ROTISSERIE CHICKEN AND AVOCADO ON
SOURDOUGH With rocket, seeds and preserved
lemon aioli, served open | 9.25
- FP** FRESHLY STONEBAKED PIZZETTE OF THE DAY
See daily Specials menu
- FP** SALMON GRAVLAX & DILL CRÈME FRAÎCHE OPEN
SANDWICH Marinated in Hendrick's gin, with pickles
and spinach, on toasted sourdough | 10.50
- MEDITERRANEAN MEZZE FLATBREAD
Hummus base, roasted chickpeas, Greek-style salad,
seeds, avocado & rocket (ve) | 8.50
- CROQUE MONSIEUR Ham, béchamel and smoked
Cheddar cheese toasted sandwich | 7.95
Make it a Madame with a fried egg | 8.95

CLASSICS

- FP** ROTISSERIE GAMMON IN ORANGE MARMALADE & BLACK TREACLE MARINADE Fresh honeyed pineapple, heritage fried egg and twice-cooked chunky chips | 11.50
- FP** LOBSTER & DEVON CRAB FISHCAKES Asparagus, pea & truffle oil velouté, topped with crispy seaweed | 13.50
- KING PRAWN, CRAB & CHORIZO LINGUINE**
Cooked in white wine, tomatoes, garlic and chilli
3078kJ/733kcal | 13.95

ON THE SIDE

- Skinny fries & aioli (v) | 3.50
- Twice-cooked chunky chips (v) | 3.50
- Crispy thyme baby potatoes (v) | 3.50
- Mac & Cheese (v) | 3.95
- Crispy onion rings (v) | 3.50
- Halloumi fries & sweet chilli sauce (v) | 4.95
- Samphire & baby spinach (ve) | 3.50
- Sautéed cavolo nero & leeks (ve) | 3.50
- Rocket salad with tomato, cucumber, capers, pine nuts & lemon olive oil (ve) | 3.50

- TO FINISH -

See the full dessert menu for our range of coffees, loose-leaf teas and cocktails

- FP** APPLE, PLUM & DAMSON CRUMBLE Demerara crumb and vanilla (v) or soya (ve) custard | 5.95
- FP** CARAMEL CRÈME BRÛLÉE
With amaretti biscuits (v) | 5.95
- FP** HOME-BAKED CHOCOLATE BROWNIE Belgian chocolate sauce & Bourbon vanilla ice cream (v) | 6.50
- FP** BOURBON VANILLA ICE CREAM AFFOGATO
Vanilla ice cream, hazelnut, vanilla or caramel flavour syrup, espresso and amaretti biscuit (v) | 5.25

MINI PUD WITH A COFFEE OR TEA | 5.25

Choose from apple, plum & damson crumble (v), home-baked chocolate brownie (v), caramel crème brûlée (v) or Belgian chocolate & hazelnut mousse (v)
Mini desserts are 350kcal or less

ALLERGENS & DIETARY REQUIREMENTS

Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or chicken may contain small bones. Some of our dishes contain alcohol. All items are subject to availability. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.