

# Lunch 12-3pm

Rosemary and Sea Salt Focaccia, Salted Butter (v) (d\*) (ve\*) 2.00 per person

Cheddar Cheese Gougeres(v) 3.75 Pork and Black Pudding Bonbon, Apple Ketchup (d) 3.75

### Chicken Terrine,

Piccalilli, Toasted Sourdough (d, gf\*) 7.50

### Fish Finger Sandwich,

Tartare Sauce, Rosemary Salt Fries (d\*) 8.00

## **Pea and Watercress**

**Soup,** Focaccia Croutons, Herb Oil (v, gf\*) 6.00

# Ruperts Scotch Egg,

Red Onion Marmalade, Coriander (d) 8.50

#### Marlborough Mushrooms,

Sourdough, Poached Hens Egg (v, d\*, gf\*) 7.50

### **Chorizo and New Potato**

Hash, Avocado, Fried Hens Egg (gf, d\*) 9 75

### Beer Battered Haddock and Chips,

Crushed Peas, Tartare Sauce, Mixed Leaves (d\*) 14.75

## Spiced Falafel Burger,

Avocado, Red Pepper Coulis, Fries (v) 11.00

#### 5oz Peppered Steak Ciabatta,

Chimichurri, Mayo, Rosemary Fries (d) 10.50

### Coronation Chicken Salad,

Baby Gem, Spring Onions, Toast Almonds(d) 8.50 / 13.00

## Feta and Watermelon Salad,

Fine Beans, Toasted Hazelnuts, Balsamic (v, gf) 8.00 / 12.00

#### Cornish Plaice,

English Peas, New Potatoes, Lemon Butter, Almonds

(may contain small bones)

please make your server aware of any Allergies. (v) - Vegetarian, (d) - Dairy Free, (gf) - Gluten Free, (Ve) Vegan (\* we can adapt the dish)

#### FROM THE GRILL

Weaving Shed Burger, Monterey Jack, Red Onion Marmalade, Baby Gem 12.00

Weaving Shed Burger, Stilton, Smoked Bacon Red Onion Marmalade, Baby Gem 13.00

> 8oz Sirloin, Slow Roasted Tomato (225g) (gf\*, d) 18.75

(All served with Rosemary Salt Fries)

#### **SIDES**

Mixed Salad

**Triple Cooked Chips** 

**Buttered Spring Cabbage** 

Skin on Fries, Rosemary Sea Salt

Bromham Broccoli and Almonds

Mash Potato all 3.75