WEEKLY LUNCHING

2 COURSES 18.95

STARTERS

WHIPPED YELLISON'S GOAT'S CHEESE

Roasted beets, garlic chive oil, baby kale

SPICED VINE TOMATO AND RED PEPPER SOUP

Parsley oil, artisan ciabatta

SMOKED HADDOCK RAREBIT

Toasted muffin, watercress

MAIN COURSE

BRAISED SALT BEEF FRITTER

Garlic green beans, béarnaise sauce

WILD MUSHROOM RAVIOLI

Porcini butter sauce, Grana Padano

WARM GRILLED CHICKEN AND CHORIZO SALAD

Poached egg, baby potatoes, Caesar dressing

PAN FRIED SEA BREAM

Lime pickle roasted potatoes, coriander crème fraîche

SIDES Blackhouse chips (v) 4.25 Garlic mushrooms (v) 4.75 Seasonal greens (v) 5.25 Skinny chips (v) 4.00 House salad (ve) 4.75

(V) Vegetarian (Ve) Vegan. All prices are in GBP and include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Our dishes may contain nuts or nut traces. Allergen information is available via our website; please let your server know if you have any allergies or dietary requirements. Cheese may not be made with vegetable rennet. All weights stated are prior to cooking.