



Sample Lunch Menu

Soup of the day with a slice of sourdough 7.00 DF/V/VE

Grilled asparagus and baby gem with poached eggs, watercress, salsa verde and toasted sourdough 9.50 DF/V

Lyme Bay fish pie with cheese mash and kimchi & cabbage slaw 12.50 GF

Sandwich with roast garlic hummus, roast beetroot, pickled beetroot and baby gem & watercress salad with lemon & garlic oil 7.50 DF/V/VE

Haye Farm merguez sausages with herby roast new potatoes, carrot puree and pan-fried spring greens with lemon and garlic oil 12.50 GF

SIDES

Ripped chips 3.50 DF/GF/V/VE

Kimchi, carrot & cabbage slaw 3.50 DF/GF/V/VE

Spring greens with lemon & garlic oil 3.50 DF/GF/V/VE

DESSERTS

Crumble slice with rhubarb and double cream 6.50 GF/V/N

Beetroot Brownie with organic Bruton Dairy clotted cream 6.50 v

Devonshire honey & thyme posset with crispy granola 6.50 v