

LUNCH

MONDAY TO SATURDAY 12NOON – 7 PM
SERVED ALONGSIDE OUR A LA CARTE

SET MENU

Salt Baked Beetroot Tartare (PB|GF) | Toasted hazelnuts, creamy whipped fetta, sorrel
Kitchen Garden Soup Of The Day (PBA) | Homemade cheese focaccia
Steamed Duck Wontons | Crisp pickled Asian slaw, zesty ponzu sauce
Smoked Salmon Carpaccio | Celery & cucumber Waldorf salad, candied walnuts

Traditional Vegetable Paella (PB) | Served with homemade garlic & rosemary focaccia
add smoked chicken breast | 6

Pasta of the Day | Please see our specials of the day

Beer-Battered Hodgson's of Hartlepool Haddock & Triple-Cooked Chips (GF) | Tartare sauce, minted crushed peas
or garden peas

Home Smoked Chicken Salad (GF) | Grilled Mount St John baby gem, courgette carpaccio, cottage cheese, sunflower pesto

Sticky Date Cake (GF) | Salted caramel sauce, homemade vanilla ice cream, honeycomb

Homemade Sloe Gin & Lemon Sorbet (GF|PB) | Kirsch-soaked cherries

Caffé Gourmand | Freshly brewed tea or coffee with a choice of chef's petits fours

TWO COURSES £20 | THREE COURSES £25

SANDWICHES

SERVED MONDAY TO SATURDAY 12NOON - 4PM

Fish Burger Battered North Sea haddock, tartare sauce, baby gem lettuce, gherkin on brioche bun	12
Rump Steak Served in rustic artisan bread with watercress	14
Hot Roast Pork Belly Served in rustic artisan bread with apple sauce	12
Croque Madame Baked ham, Fountains Gold cheddar, egg sunny side up	13
Heritage Tomato & Mozzarella (V) Fresh basil, pesto, focaccia	10
Egg & Watercress (V) Sliced boiled egg, homemade mayonnaise	9
<i>Add triple-cooked chips or fries 3</i>	

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN | (PB) PLANT BASED | (PBA) PLANT BASED OPTION AVAILABLE

If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables.