

LUNCH

FOR THE TABLE

Olives 3.5

Homemade focaccia, olive oil & balsamic 3.5

Salt & pepper calamari, aioli 9

Sharing mezze – hummus, tzatziki, babaganoush, padron peppers, potato croquettes, feta, olives, focaccia (v) 15

STARTERS

Grilled Argentinian tiger prawns, chimichurri 10.5

Roasted baby aubergine, gremolata, toasted pine nuts (vg, gf) 8.5

Roasted beetroot & goat's cheese salad, green beans, cucumber, toasted walnuts (v, gf) 9

Pork rib croquettes, mustard mayo 9

Classic Scotch egg, Coronation mayo 7

MAINS

Chicken club sandwich ~ choice of chips or house salad 12.5

Steak sandwich, rocket, caramelised onions, horseradish ~choice of chips, or house salad 16.5

Eggs Benedict ~ bacon, poached eggs, hollandaise on sourdough toast 12.5

Smashed avocado on sourdough toast (vg) 8 ~ Add poached egg, bacon or mushrooms 2 each

Marinated artichoke & red pepper salad, toasted pine nuts (v) 10 ~ Add grilled halloumi 3.5 grilled chicken 5

Chicken schnitzel, fried egg, rocket & Parmesan 17.5

Beer battered hake, hand cut chips, pea purée, tartare sauce 17

10oz Sirloin steak, hand cut chips, rocket & Parmesan 26.5 ~ chimichurri, Bearnaise or peppercorn sauce 2 each

Dry aged beef burger, house relish, mayo, coleslaw, French fries 15.5

Plant-based burger, house relish, vegan mayo, French fries (vg) 15.5

~ Add to burgers: cheddar, blue cheese, fried egg, chorizo, bacon 2 each

SIDES

Tenderstem broccoli, chilli 6

Rocket & Parmesan 6

Sautéed garlic green beans 6

French fries/Hand cut chips 5

Sweet potato fries, aioli 6

PUDDINGS

Eton mess 7

Sticky toffee pudding, vanilla ice cream, toffee sauce 7

Chocolate brownie, vanilla ice cream (gf) 7

Lemon cheesecake, blueberry compote 7

Poached pears, walnut brittle, vegan vanilla ice cream (vg, gf) 7

Selection of Jude's ice cream/sorbet 6.5

A full list of allergen information is available. Please ask your server for details.
An optional 12.5% service charge will be added to your bill, all of which is distributed to staff.