

LUNCH

FOR THE TABLE

Olives 3.5

Homemade focaccia, olive oil & balsamic 3.5

Salt & pepper calamari, aioli 8.5

Whole baked Camembert, onion chutney, sourdough (v) 12

STARTERS

Beef carpaccio, horseradish crème fraîche, Parmesan crisp, pickled shallots, capers 10

Wild mushroom & sun-dried tomato arancini, romesco (v) 8.5

Cauliflower wings, black garlic vegan mayo, sriracha (vg) 7

Chicken & duck liver parfait, onion chutney, sourdough 7

Breaded halloumi, pomegranate seeds, sriracha mayo (v) 7

Classic Scotch egg, Coronation mayo 7

MAINS

Chicken club sandwich ~ choice of chips, fries, or house salad 12.5

Steak sandwich, rocket, tomato, caramelised onions ~choice of chips, fries, soup or house salad (v) 14

Cod fishcake, wilted spinach, poached egg, hollandaise 15.5

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

Chicken schnitzel, green bean Caesar salad 17.5

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

10oz Sirloin steak, hand cut chips, rocket & parmesan, peppercorn sauce 26.5

Double stacked beef burger, house relish, mayo, French fries 15.5

Redefine plant-based burger, house relish, vegan mayo, fries (vg) 15.5

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

SIDES

Tenderstem broccoli, pine nuts 6

Rocket & Parmesan 6

Caesar salad 6

French fries/Hand cut chips 5

Sweet potato fries 6

PUDDINGS

Mini hazelnut-chocolate filled doughnuts, vanilla ice cream 7

Sticky toffee pudding, vanilla ice cream (gf) 7

Rhubarb & apple crumble, Sicilian lemon ice cream 7

Vegan Biscoff cheesecake (vg) 7

Selection of Jude's ice cream/sorbet 6.5