

LUNCH SET MENU

2 course £19.95 – 3 courses £24.95



TO START

- House-warm sourdough**, salted butter (gfa/dfa/vea)
- Edamame beans**, Maldon sea salt (ve/gf/df)
- Tempura mushrooms**, spicy gochujang mayo (ve/gf)

MAINS

- Our signature pork bone ramen**, egg noodles, soft-boiled eggs, pak choi, chashu pork (df/gfa)
- Steak frites** (dfa/gfa) + £3
8oz local Bavette steak, skinny fries, garlic butter or peppercorn sauce.
Served pink or well-done
- Tempura battered fish burger** (df/gfa), house tartar sauce, brioche bun, lettuce, tomato, gherkin, Asian slaw, skinny fries
- Mushroom & Halloumi burger** (vea/dfa/gfa), grilled portobello mushroom, halloumi, gochujang mayo, house hoisin sauce. *Swap halloumi for non-dairy cheese* (ve/gf)

DESSERTS

- Vanilla Affogato**, a scoop of vanilla ice cream with a shot of espresso (gf,vea,dfa)
- Selection of house mochi**, served with local raw honey (v/gf/dfa)
- Bramley apple Tarte Tatin**, served with cream (gfa/dfa)
- Cheese plate** (v) Cheddar or brie, crackers, chutney

The sourdough sandwiches

- Dry-aged Wiltshire steak sandwich**, cheddar, tomato, lettuce & gherkins, horseradish, house skin-on fries, house coleslaw (gfa/dfa) | 17
- Cured salmon sandwich**, sour cream, lettuce, tomato & gherkins, house skin-on fries, coleslaw (dfa/gfa) | 16
- Cheddar & Chutney toasted sandwich**, house skin-on fries, coleslaw (dfa/gfa) | 16

DIETARY NOTES

[GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan [VEA] Vegan available [V] Vegetarian [DF] Dairy Free [DFA] Dairy Free Available

Additional allergens on request.