

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 aubergine, sweet chilli sauce (ve/gf/df)

MAINS

- Pasta alla carbonara, egg yolk, black pepper and parmesan sauce, crispy pancetta
- Steak frites (dfa/gfa) + £4
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)
- Don Pedro, South African boozie dessert on the glass (gf/dfa/vea)
- 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
- BLT sandwich, grilled back bacon, lettuce, tomato & gherkins, mayonnaise, 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.