

GLUTEN FREE LUNCH

BRUNCH

Served until 4pm

GF Butcher's brunch 16.25
treacle-cured pork belly chop, two Cumberland sausages,
smoked back bacon, two eggs any style, house rostis,
chorizo beans, buttered gf toast 1581kcal

GF Garden brunch 12.95
veggie sausage, egg any style, avocado & pea
mint crush, harissa beans, house rostis, mushroom,
roast vine tomatoes, buttered gf toast v 1063kcal

GF Smashed avocado 9.75
tomato, chilli, lime, gf toast vg 440kcal
ADD ♦ roast vine tomatoes vg gf 35kcal **2.25**
♦ halloumi v gf 206kcal **2.75** ♦ smoked streaky bacon
gf 190kcal **3.25** ♦ poached egg v gf 66kcal **1.95**

GF Vegan brunch 12.95
vegan sausage, avocado & pea & mint crush,
hash browns, harissa beans, mushrooms, roast vine
tomatoes, gf toast, vegan butter vg 811kcal

SMALL PLATES

As a starter or to share

GF Nocellara olives vg 163kcal 4.50

GF Garlic prawns 10.25
paprika butter, garlic aioli, parsley,
lemon, gf toast 765kcal

GF Massaman cauliflower 7.95
linseed bread, toasted coconut, chilli,
coriander oil vg 531kcal

**GF Treacle-cured pork
belly bites 8.75**
cider & mustard glaze, potato & chive rosti,
pink pickled onions 585kcal

GF Charred broccoli 7.75
tahini, lemon & garlic, harissa, pomegranate,
tamari toasted seeds vg 288kcal

MAINS

GF House beef burger 15.95
signature burger sauce, lettuce, tomato, red onion,
pickle, fries, slaw 1150kcal
ADD ♦ cheddar gf 83kcal **1.95**
♦ smoked streaky bacon gf 127kcal **2.50**

GF Chicken, bacon & avocado salad 14.95
balsamic tomatoes, parmesan, red onion,
sweet mustard dressing, toasted seeds 854kcal

**GF Halloumi & warm harissa
baked squash salad 14.95**
cider & mustard leeks, spinach, rocket, pomegranate
salsa, lemon & garlic tahini dressing, hot honey,
tamari toasted seeds v 763kcal

GF Pan fried seabass 18.50
leeks & peas, smoked bacon, white wine cream,
twice-roasted new potatoes 1071kcal

GF Spanish chicken 17.95
paprika spiced chicken breast, chorizo, twice-roasted
new potatoes, spinach, red pepper, tomato,
pink pickled onions, garlic aioli 1150kcal

**GF Chestnut mushroom &
mascarpone risotto 14.50**
spinach, thyme, toasted pine nuts, blackberry coulis,
truffle oil drizzle served at your table v 507kcal

GF Confit duck leg cassoulet 19.25
smoked bacon, butterbeans, tomato, Tempranillo,
thyme, rosemary, herb crumb 579kcal

GF Massaman cauliflower 16.50
sweet potato, sugar snap peas, massaman sauce,
linseed bread, toasted coconut, chilli,
coriander oil vg 871kcal

**GF Barber's Vintage Cheddar,
leek & potato bake 14.95**
vintage cheddar, cider & mustard leeks, tenderstem
broccoli, butterbeans, spinach, white wine cream,
topped with creamy mash & herb crumb v 1111kcal

GF 8oz flat iron steak 657kcal 21.50

GF 7oz fillet steak 658kcal 32.95

both served with fries and a choice of

♦ parmesan & rocket gf 58kcal

OR roast vine tomatoes gf 35kcal

SAUCES 2.50 ♦ garlic & parmesan butter gf 110kcal

♦ peppercorn gf 66kcal ♦ béarnaise gf 106kcal

♦ smoked paprika butter gf 135kcal

ADD ♦ garlic prawns gf 226kcal **3.95**

♦ garlic roast mushrooms gf 192kcal **2.50**

SIDES

**GF Twice-roasted new
potatoes 5.25**
garlic & Twineham Grange
butter v 427kcal

**GF Tenderstem
broccoli vg 123kcal 5.25**

GF Wilted spinach 4.25
extra virgin olive oil vg 164kcal

GF House salad 4.25
green herb dressing vg 183kcal

GF Fries vg 381kcal 4.50

Please speak to a team member before you order if you have any allergies or intolerances.

We cannot guarantee that any of our dishes are 100% allergen free.

All kcals are per serving ♦ v vegetarian | vg vegan | gf gluten free |
kcal kilocalories (adults need around 2000kcal a day)

Please scan QR code for our full allergen statement and dish information.



03/24/A/INT

VEGAN LUNCH

BRUNCH

Served until 4pm

Vegan brunch 12.95

vegan sausage, avocado & pea mint crush,
hash browns, harissa beans, mushrooms,
roast vine tomatoes, toasted sourdough,
vegan butter 798kcal

Vegan Smashed avocado 9.75

tomato, chilli, lime, toasted sourdough 427kcal

ADD ♦ roast vine tomatoes **vg** 35kcal **2.25**

SMALL PLATES

Perfect to start or order a selection to share

Vegan Nocellera olives **gf** 163kcal 4.50

Vegan Freshly baked bread 4.95

vegan butter, sea salt 675kcal

Vegan Charred broccoli 7.75

tahini, lemon & garlic, harissa, pomegranate,
tamari toasted seeds **gf** 288kcal

Vegan Massaman cauliflower 7.95

flatbread, toasted coconut, chilli, coriander oil 521kcal

gf option available

MAINS

Vegan Cheeseburger 15.75

signature burger sauce, lettuce, tomato,
red onion, pickle, fries, slaw 1294kcal

Vegan Warm harissa baked squash salad 14.95

cider & mustard leeks, spinach, rocket,
pomegranate salsa, lemon & garlic tahini
dressing, tamari toasted seeds **gf** 524kcal

Vegan Chestnut mushroom risotto 14.50

spinach, thyme, toasted pine nuts,
blackberry coulis, truffle oil drizzle
served at your table **gf** 397kcal

Vegan Massaman cauliflower 16.50

sweet potato, sugar snap peas, massaman sauce,
flatbread, toasted coconut, chilli,
coriander oil 861kcal

gf option available

SIDES

Vegan Crushed new potatoes 5.25

vegan garlic butter **gf** 270kcal

Vegan Tenderstem broccoli **gf** 123kcal 5.25

Vegan Wilted spinach 4.25

extra virgin olive oil **vg** 164kcal

Vegan House salad 4.25

green herb dressing **gf** 183kcal

Vegan Fries **gf** 381kcal 4.50

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