



LUNCH MENU

Snacks

House Sourdough Focaccia, Flavoured Butter (V)	6
Cornish Stall Olives and house pickles (V, GF)	4.5
Smokey roasted almonds (V, GF)	4
Crackling and apple sauce	5
Padron peppers sea salt, olive oil, lemon	5

Main Courses

Pan Con Tomate: fresh grated heritage tomato, EV olive oil, garlic and toasted house sourdough focaccia	9
Smoked haddock chowder with mussel, salmon, leek and chive with a crispy potato cake	12
Darts Farm Ruby Red Beef Burger, brioche bun, cheese, red onion and burger sauce	12
Chicken and antipasto focaccia sandwich with rocket and 6yr balsamic vinegar	12
Slow roast lamb shoulder, charred flatbread, lebanese slaw, beetroot hummus and dukkah	16
Charcuterie board: selection of cured Westcountry meats, pickled vegetables, beetroot egg, Sharpham Washbourne cheese, sourdough bread and picallilli butter	15pp

Chopped everything salad

Burrata, citrus, pistachio and mint	12
Crispy chicken, honey and tahini yoghurt	14
Falafels, beetroot hummus, coriander oil, vegan feta	12

Sides

Chunky chips with truffle and parmesan	5
Sugar snaps, peas, mange tout with mint butter	4
Smashed new potatoes with caper and herb dressing	4
Potato rosti bites with aioli and pepper ketchup	5

Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. All of our food is freshly prepared and cooked to order. If you have any allergens, please inform a member of the waiting team, who will advise you on all ingredients used.