

# WORKING LUNCH | EARLY SUPPER

TWO COURSES £21 OR THREE COURSES £26

Available 12pm - 6.30pm Maximum of six guests

## STARTERS

Smoked Pulled Pork *Sourdough toast, apple*

Vintage Organic Cheddar Croquettes *Spicy plum chutney* **V**

Ash Baked Beetroot *Cox apple, sweet pepper drops, baby endive, pickled walnut dressing* **V G**

## MAINS

Longhorn Beef Burger *Pickles, Red Leicester cheese, smoked tomato relish, skin on fries* \*

Creedy Carver Corn Fed Chicken *Charcoaled lemon thyme, sweet baby pepper drops, watercress*

Roasted Aubergine *Labneh, Dukkah, chilli* **Ve**

## SIDES

Baby Gem Salad *Crispy pancetta, shaved Parmesan* £7

Tomato Salad **Ve** *Red onion, sherry vinaigrette* £6

Charred Corn on the Cob *Thyme butter* **V** £6

Rainbow Truffle Oil Slaw **V** £6

Skin-on Truffle Fries *Truffle oil, Parmesan* **V** £7

Creamed Mash Potatoes *Olive oil* **V** £6

Sweet Potato Fries *Yoghurt* **V** £7

Skin-on Fries **V** £5

## DESSERT

Homemade Vanilla Ice Cream *Honeycomb crackling*

Dark Chocolate Tart *Morello cherries*

**V** Vegetarian

**Ve** Vegan

**G** Gluten Free

**N** Contains Nuts

\*Gluten free option available

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance let us know before ordering. Our prices & ingredients are subject to change to reflect seasonality and market value. A discretionary 12.5% service charge will be added to your bill.