

Lunch Menu

Home baked garlic and rosemary focaccia, balsamic and olive oil (v, vga) 3.5
Marinated olives, sun-blushed tomato, feta (v, gf, vga) 4

Openers

Seasonal soup, warm toasted ciabatta 5.5
Confit duck bon bons, honeyed carrot and star anise puree, pickled walnuts, cucumber, spring onions 8
Serrano ham, stem ginger infused melon, feta (gfa) 7
Crab and haddock rarebit on toasted crumpet, rocket salad, poached egg 8.5
Grilled courgette, turmeric and saffron butter, toasted pine nuts, cumin, coriander yogurt 6.5

Second Innings

Kimchi fried rice, tofu, miso glazed cauliflower 14
add fried egg £1 (v, vga)
Pan seared sea trout, caper, broccoli and pea risotto, crab fritter (gfa) 16.5
Priors Hall roast pork belly and croquette, creamed potato, celeriac remoulade, charred hispi, red wine jus 15.5

All Rounders

Beer battered market fish and chips, mushy peas, tartare sauce (gfa) 13
Char grilled herb and garlic marinated chicken burger, spiced avocado mayo, bacon, lettuce, tomato, fries (gfa) 13.5
Beef and pork burger, onion jam, pickles, fries (gfa) 14
add-ons: maple-cured bacon, cheese £1 each
28-day aged sirloin steak, triple cooked chips, roast tomato, field mushroom (gfa) 24
add-ons: peppercorn sauce / red wine jus / whipped marmite butter £2 each

Sandwiches – served with either crisps, skin-on fries or dressed salad, on white or wholemeal bread

Grilled smoked cheddar, Branston pickle (v, gfa) 7
Char grilled chicken and bacon, BBQ mayo, gem lettuce, tomato (gfa) 7.5
Prawn, marie rose sauce, gem lettuce, dill (gfa) 8
Wrap of the day *please ask your server for today's flavour* 7.5

Extras - 4 each

Skinny fries/ triple cooked chips

Broccoli, chilli, garlic, halloumi (v, gfa)
Grilled courgette and kale, red pepper, mint and lime dressing (v, gfa)
Rocket, pickled beetroot, toasted almond, romesco dressing (vga, gfa)