

Lunch

12pm till 2:30pm, Wednesday to Saturday.

Plates

Soup of the day, sourdough, butter (GFA) 7

Fish finger sarnie, lettuce, tartare, focaccia (GFA) 10

Smoked mackerel, pea and feta on sourdough, salad leaves, sourdough (GFA) 10

Pan fried white fish, cider & tarragon scraps, peas, chips, tartare sauce (GF) 17

8oz house beef burger, cheese, burger sauce, slaw, onion rings, chips (GFA) 16

Chicken Milanese, rocket and parmesan, French fries with peppercorn, diane, garlic butter or b ernaise sauce 16

Smoked oak cheddar cheese and red onion chutney tart, salad leaves (V) 11

Comet Charity Donation. Add this on to your bill to make a donation to this months chosen charity. 3

Sides

Seasonal vegetables (GF/VGA) 4

Triple cooked beef dripping skin on chips (GF/VGA) 4

Truffle and parmesan fries (GF) 5

Onion rings (GF/VG) 4

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (V) 7.50

Lime & passion fruit cheesecake, mango sorbet, honeycomb tuile (V) 7.50

Upside-down spiced apple caramel cake, clotted cream (V) 7.50

Dark chocolate mousse, honeycomb, lemon gel, caramelised white chocolate shards (V/GF) 7.50

Cheese board with accompaniments. Ask for todays selection (V) 9

Brunchy Lunchy Cocktails (available from 11am)

Bloody Mary Vodka, tomato juice, lemon, worcestershire sauce, tabasco sauce, celery 8.50

French Martini chambord, vodka, vanilla, pineapple 10

Bellini peach puree and prosecco 7.50

Summer Sun prosecco, grenadine and fresh orange juice 7.50

Please advise your server of any food allergies or intolerances . Food is prepared in a kitchen where nuts are used. Given notice, we can usually cater to specific requirements. GF- Gluten Free, GFA- Gluten Free Available, V- Vegetarian, VG= Vegan

A discretionary service charge of 10% will be added for parties of 8 or more.