

# 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 bénarnaise 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.