

Lunch Menu

12pm till 4pm, Wednesday to Saturday

Nibbles

Spiced lamb Scotch egg, minted yogurt dip 7.50

Bread selection, 8 year old balsamic vinegar, rapeseed oil (VG/GFA) 5

Jerusalem artichoke, truffle & cheddar croquettes, mushroom emulsion (GF) 6

Mixed Spanish olives (VG/GF) 4

Lindisfarne Oyster £3, Lemon, Mignonette or pickled fennel & coriander (GF)

Dishes

Soup of the season, bread (GFA) 7.50

Duck liver, pork, orange & cognac pâté, pickled fennel salad, sourdough (GFA) 9

Haggis and brown ale rarebit on toast 10.50

Cheeseburger, triple cooked chips, cider battered onion rings, green chilli slaw (GFA) 16.50

Venison cottage pie, buttered seasonal vegetables 18

Fish finger sandwich, minted peas, tartare sauce, sourdough (GFA) 11

Wild Mushroom tortellini, braised chicory, kale, caper & parsley butter (V) 16

Craster kippers, truffle scrambled eggs, sourdough (GFA) 12

Sides

Triple cooked chips (VG/DF) 4

Garden salad (GF/VG) 4

Cider battered onion rings (VG/DF) 4

Parmesan & truffle fries (GF) 5

Set Menu

12pm till 9pm, Wednesday & Thursday

12pm till 4pm, Friday

Spiced lamb Scotch egg, minted yogurt dip

Soup of the season, bread (GFA)

Mussels in tomato & garlic sauce, sourdough (GFA)

Cauliflower, sage & walnut risotto, vegetable crisps (VGA)

Chicken schnitzel, frites, garlic cream sauce (GFA)

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream (VGA)

Raspberry & white chocolate meringue roulade, lemon and lime sorbet (V)

2 courses £18. 3 courses £22.

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.