

# THE BONNY COMET

## Lunch Menu

12pm till 4pm, Wednesday to Saturday

### Nibbles

Ham & sausage meat scotch egg, proper pease pudding 7.50

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

Ndjua, ham & goats cheese croquettes, lovage emulsion (GF) 6

Mixed Spanish olives (VG/GF) 4

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

**Cauliflower truffle cheese**, crispy hens egg, toast (V/GFA) 11

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

**Confit fennel heart salad**, spring vegetables, pickled apricots (GF/VG) 9

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

**Fish Pie**, buttered seasonal vegetables (GF) 18

**Pan fried fish of the day**, triple cooked chips, minted peas,  
cider & tarragon scraps, tartare sauce (GF) 17

### Sides

Triple cooked chips (VG/DF) 4

Garden salad (GF/VG) 4

Cider battered onion rings (VG/DF) 4

Parmesan & truffle fries (GF) 5

# THE BONNY COMET

## Set Menu

12pm till 9pm, Wednesday & Thursday

12pm till 4pm, Friday

**Ham & sausage meat scotch egg**, proper pease pudding

**Soup of the season**, bread (GFA)

**Mussels Arrabbiata**, skinny fries (GF)

**Spring vegetable & wild garlic orzotto** with wild mushroom tortellini (V)

**Cheeseburger**, triple cooked chips, onion rings and slaw (GFA)

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

**Black forest roulade**, strawberry sorbet (V)

**2 courses £19. 3 courses £23.**

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.