

LUNCH MENU

Served Monday to Saturday 12-2.30pm **STARTER**

CHEFS SOUP OF THE DAY Home baked wheaten bread.		£5
DUCK LIVER PARFAIT Red currant & grape chutney, golden raisin puree, caramelized onion	brioche	£6
GOATS CHEESE MOUSSE Mulled pear, gingerbread, walnut nougatine.		£6
LOCAL SEAFOOD CHOWDER Home baked wheaten bread.	SMALL LARGE	£6 £9
STRANGFORD MUSSELS Cider & spring onion cream with home baked wheaten bread.	SMALL LARGE	£6 £9
MAIN COURSE		
CHEFS SOUP & SANDWICH COMBO Chefs soup of the day and ciabatta bread sandwich.		£8
RIGATONI PASTA Sprout & chestnut pesto, toasted hay oil & hay baked celeriac.		£10
RISOTTO Confit chicken leg, mushroom truffle & sherry caramel.		£10
BEER BATTERED IRISH WATER COLEY Crushed minted peas, triple cooked chips & tartare sauce		£10
CARNBROOKE MEATS STEAK SANDWICH Chilli emulsion, tobacco onions, rocket salad & triple cooked chips.		£12
GLOUCESTER OLD SPOT PORK BELLY Black pudding fritter, puffed pork cracker, pickled apple puree, butter wine shallots.	red cabbage,	£15 red