

# Seasonal Set Lunch Menu

## Snacks

Bakers board, black pudding spread, house butter £7.50

Chicken liver and foie gras cornetto £4

Tunworth cheese and truffle toastie, pickled walnut ketchup £6

## Starter

Ham hock 'carbonara', confit Cacklebean egg yolk, Berkswell cheese

Or

Hot smoked eel, potato crumpet, fennel, dill emulsion, horseradish snow

## Main

Slow braised lamb shoulder suet pudding, pickled carrot, lamb gravy

Or

Day boat battered south coast fish, pea puree, tartar sauce, triple cooked chips

## Dessert

Rebellion ale cake, Horlicks ice cream, rhubarb, butterscotch sauce

Or

Neals yard dairy British cheeses, water biscuits, oatcake

*(£3 extra)*

Two courses £25.50

Three courses £28.50

*(for tables up to six people)*

## Sides

*Sautéed cabbage and onions £4.00 · Chequers triple cooked chips £4.50*

*Baby heritage carrots, almond and orange crumb, Graceburn feta £4.50*

Available Tuesday to Saturday, 12 – 2.30 pm

*(maximum 6 people)*

*Our dishes are made in the premises and cooked to order, please make us aware of any allergies and ask for further details of dishes that contain allergen.*