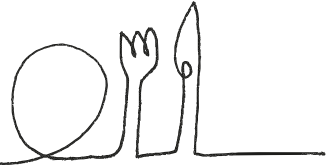


Lunch



STARTERS

Spiced winter vegetables & lentil soup	£ 7.0
Smoked cods roe & pork crackers	£ 7.0
Kale, pear, Graceburn cheese, pumpkin seeds	£ 7.0
Coppa, mixed leaf & pecorino	£ 9.0
Prawns & sichuan pepper butter	£ 9.0
Dorset Rock Oysters, shallot vinaigrette, lemon, Tabasco	(per Oyster) £ 3.0

PUB

Lunch special (See board or ask your server) With half a Camden beer or small glass of house wine	£10.0
Wild mushroom, spinach & ricotta ravioli, sage, pecorino, bitter leaves	£10.0
Aubergine rarebit, watercress & hazelnut, crispy shallots	£10.0
Beef burger – Oglesfield, relish, dill pickles, mayonnaise (add bacon 1.5)	£ 9.0

MAINS

Lamb Chops, crispy jerusalem artichokes, spring onions	£16.0
Lemon sole, monksbeard, brown butter, capers	£19.0
Pork Shin, saffron risotto	£17.5
9oz Hereford Cross sirloin, watercress	£18.0

SIDES

Chips	£ 5.0
Baby gem salad	£ 5.0
January king cabbage, shrimp butter	£ 5.0

DESSERTS

Salted caramel & chocolate chip cookie, vanilla ice cream	£ 6.5
Blood orange frangipane tart, crème fraiche	£ 6.5
Rhubarb & rosewater fool, ginger crumb	£ 6.5

CHEESEBOARD

Wookey Hole, Reblochon de Savoie, Fourme d'Ambert, oatcakes, chutney, grapes	£12.0
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