



# Lunch Menu





<b>Lunch</b>	<b>PRICE</b>
Spinach and feta tart, crushed new potatoes, samphire	15
Mackerel, cucumber, horseradish, toasted sourdough	12
Home Table chicken Caesar	15
Open sourdough sandwich: Salt beef, pickled red cabbage, Russian dressing, Montgomery Oglesfield cheese, salad	12
Side of poached salmon, lemon, dill	(Serves 6) 35
Honey glazed roast ham (1.5 - 2kg)	(Serves 8) 40
Garlic & lemon roasted chicken (1 - 1.5kg)	(Serves 4) 20
 <b>Tarts</b>	
<b>£15 per tart – serves up to 6 people</b>	
Roast squash, Parmesan	
Bacon, Gruyere	
Tomato, spring onion	
Salmon, dill	
 <b>Pies</b>	
<b>£32 per pie – serves 6-8 people</b>	
Chicken & leek	
Beef & ale	
Mushroom & ale	
Roasted squash & goats cheese	
 <b>Sandwich platter</b>	12
<b><i>*2 x finger sandwiches of each filling, per person</i></b>	
Ham, mustard	
Roast beef, horseradish	
Smoked salmon, cream cheese	
Cheese, red onion chutney	
Egg, watercress	



## **Frittata**

**£15 per frittata – serves up to 6-8 people**

Asparagus, new potato

Squash, pea, feta

Tomato, leek, Parmesan

## **Salads**

4 each

Candied beetroot, puy lentils, lime & olive oil dressing

Potato & asparagus salad, shallot, thyme & dukkah (+ £1)

French bean, mangetout, orange, hazelnut

Roast aubergine, romesco, capers (+ £1)

Tomato, roast fennel, Parmesan crumb

Noodles, soy, roast broccoli

Rocket, griddled pear, Roquefort, walnut, honey & mustard dressing (+ £1)

Orzo, feta, sun dried tomatoes

Pear, endive & watercress salad, blackberry vinegar dressing (+ 50p)

Charred purple sprouting broccoli, anchovy butter, pangrattato (+ 50p)

Orzo, chorizo, charred pepper, mascarpone

Endive, radicchio, pecorino, satsuma, candied walnuts, croutons (+ £1)

Pearl barley, tomatoes, spring onions, soft herbs

Griddled courgettes, olive oil, lemon, pangrattato

Rocket, Parmesan, balsamic

New potato salad, red onion, capers, parsley

White bean, lemon, chilli, herbs

Roasted broccoli, sesame, chilli, pecorino

Cauliflower, pearl barley, pomegranate, herbs, lemon

Giant couscous, parsley, garlic, lemon

Honey roasted carrots, sesame

Potatoes, honey & mustard mayonnaise

Kale, ginger & garlic dressing, pumpkin seeds

Puy lentil salad, tomatoes, herbs, garlic yogurt, balsamic, thyme

Rice, aubergine, fennel, Za'atar

Greek salad (+ £1)

Grilled green beans, balsamic

Beetroot & red cabbage slaw



### **Dips**

1.50pp

Hummus  
Baba Ghanoush  
Tsatziki  
Roasted carrot dip  
Labnah

### **Cakes**

**£26 per cake**

**Serves 8-10**

Bakewell tart  
Carrot cake  
Victoria sponge  
Lemon drizzle  
Dark chocolate tart  
Lemon tart  
Custard tart  
Coffee & walnut  
Banana loaf

### **Box of 6**

**£18**

Rocky road  
Chocolate brownie

*We do not charge VAT*

*\*We can cater for any dietary requirements, please notify us on booking*

*\*\*Our menus can be completely bespoke, so please let us know if there is anything in particular that you are looking for*

Please note these prices do not include staff costs.