

LUNCH

SERVED 12–2:30 PM

SIDES

Filo & Twine sourdough & Fen Farm raw butter ⑤⑥	4.00
House-made hummus & crudites ⑤⑥	7.00
Pear Waldorf salad ⑥	7.00
Roast potatoes & house-made garlic mayonnaise ⑥	4.50

MAINS

Slow braised shoulder of lamb, giant couscous, feta, pomegranate, coriander & tzatziki	17.50
Classic cassoulet with butter beans, belly pork, garlic sausage & smoked bacon ⑥	17.00
Chickpea & cashew nut masala ⑥⑤	15.00
Roast cauliflower steak on pearl barley fricassee with pumpkin seeds	15.50
Canteen savoury tart with roast baby potatoes & dressed salad leaves	14.50

DESSERT

Dark chocolate pot, cream & redcurrants ⑥	6.00
Lavender honey cheesecake pot	7.00
Glazed lemon tart with clotted cream ice cream	7.50
House-made black grape sorbet ⑤	7.00

⑤ Vegan option available ⑥ Gluten-free option available