

3-8-3

SAMPLE LUNCH MENU

SNACK SELECTION

Artisan sourdough & homemade wheaten bread	£3/£4
Nocellara del Belice green olives	£3.5
Smoked Marcona almonds	£3
Spicy Padrón peppers	£4
Wild mushroom arancini, truffle emulsion	£4

STARTERS £3

Spiced butternut squash soup, blood orange chantilly
Ham hock and beetroot salad, fresh piccalilli
Beignets of skate, fennel salad, ravigote sauce
Risotto of curried chicken, sultanas, apple
Smoked mackerel, potatoes, onion and beetroot salad

MAINS £8

Cod, herb crust, purple broccoli
Confit duck leg, caramelised onions, parmentier potatoes, chorizo
Caramelised pork belly, black pudding, green beans, apple
Risotto Milanese, purple broccoli, aged parmesan, Ligurian olive oil
Smoked haddock, poached egg, wholegrain mustard velouté
Roast corn fed chicken, creamed potatoes, chasseur sauce

Himalayan salt aged sirloin, hand cut chips, wild mushroom and truffle butter	£21
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SIDES

Buttery champ, Hand cut chips, Mixed salad, shallots and herbs, Roasted honey glazed winter root vegetables	£3.5
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PUDDINGS £3

Lemon posset
Yorkshire forced rhubarb rice pudding, ginger crumb
Local Young Buck cheese, rye crisp bread, pear chutney
New season blood orange trifle, tonka bean custard, pistachio



APERITIFS

APEROL SPRITZ

Aperol, prosecco, orange slices **£8.5**

SHU 75

Belfast gin, lemon juice, elderflower cordial, prosecco **£8.5**

BLUEBERRY BLOSSOM

Gordon's sloe gin, lillet blanc, lemon, crème de cassis, blueberries **£8.5**

G'VINE NEGRONI

G'Vine, vermouth, campari, orange peel **£8.5**

VIRGIN COCKTAIL

Pear, apple, ginger **£4**

**Available
Monday - Saturday
12:00 - 2:30pm**

LUNCH MENU
CHANGES WEEKLY
DAILY SPECIALS
ALSO AVAILABLE

Service is not included; however a discretionary 10% service charge will be added to parties of six or more.

Please inform your server if you suffer from any food allergies.