

The Restaurant

LUNCH & DINNER

Salads & Light Bites

Add-ons: Chicken (h) 4.5 / Prawns 5 / Miso salmon 6 / Tofu (ve) 3 / Feta (v) 3

Confit garlic bread (v)	6
Soup of the day , sourdough (ve)	7
Heritage tomatoes , buffalo mozzarella, focaccia crumb, garden pesto (v)	7.5 10
Caesar salad , baby gem, kale, anchovies, Parmesan, croutons	12
Rainbow salad , shredded seasonal vegetables, toasted seeds, lemon dressing (ve)	12
Teriyaki glass noodle salad , soy-marinated egg, sesame cracker (v)	14
Donburi , sushi rice, ginger, cucumber, furikake, yuzu, sesame seeds (ve)	12
Eggs your way , sourdough toast (v)	8.5
Smashed avocado , sourdough toast, herbs, chilli flakes (ve)	10

Flatbread

Make it a meal: Add soup, side salad or fries +2

Beetroot falafel , red cabbage, carrot, harissa, pickles (ve)	11
Grilled free-range chicken , tzatziki, tomato, red onion, pickles (h)	11
Beef brisket , smoked Cheddar, mustard, red onion, pickles (h)	13

Pizza

Make it gluten free +2

Margherita , mozzarella, tomato sauce, basil (v)	11
Vegan Margherita , Violife mozzarella, tomato sauce, basil (ve)	12
Artichoke , rocket, mozzarella, tomato sauce, Parmesan (v)	13
Prosciutto di San Daniele , ricotta, rocket, peas, pea shoots	13
Pepperoni , 'nduja, mozzarella, tomato sauce, hot honey	14

Mains

Pan-roasted hake , Jersey Royals, roasted red pepper, samphire	21
Olive-brined chicken , marinated spelt, grilled courgette, salsa verde, chicken mayo (h)	18.5
Sicilian prawn linguine , chilli, garlic, smoked tomato, pangrattato	19
Watercress & onion galette , spring vegetables, green sauce (v)	16
Harissa aubergine , white bean purée, garden herb salad, toasted sunflower seeds (ve)	15
House cheeseburger , lettuce, tomato, red onion, pickles, burger sauce, fries (h)	17
Curry bowl , brown rice, coconut yoghurt, coriander, mango chutney	12

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Sides

House fries (ve) Sweet potato fries (ve)	4.5 5
Mixed leaf garden salad , lemon & olive oil dressing (ve)	4
Corn on the cob , garlic butter (v)	4
Broccoli , lemon & olive oil dressing (ve)	4



(v) Vegetarian | (ve) Vegan | (h) Prepared using Halal meat. Please notify the team of any allergies or dietary requirements. Scan the QR code for all allergens. A discretionary service charge of 15% will be added to your bill.

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KIDS MENU

Kids Eat Free

Monday – Thursday

One free Kids Build Your Plate with purchase of one full-priced Adults Main.

Build Your Plate

7

Pick one of each to build your meal

1. **Main:** Chicken goujons (h) | Cumberland sausage | Breaded cod fingers | Grilled chicken thigh (h) +1.75 | Grilled salmon +1.75 | Beetroot falafel +1.75 (ve)
2. **Veg:** Hummus & crudités (ve) | Steamed broccoli (ve) | Steamed carrots (ve) | Garden peas (ve)
3. **Side:** Boiled new potatoes (ve) | Sticky rice (ve) | House fries (ve)

And add dessert +2

Yoghurt with fruit compote or sliced banana (v)

Mains

Soup of the day , toasted dippy bread (ve)	3.5
Macaroni . Tomato sauce (ve) Basil pesto (v) Cheese sauce (v)	5.25
Fresh egg lasagne , hidden veggie sauce, Italian hard cheese (v)	7
Margherita , mozzarella, tomato sauce (v)	7.45
House cheeseburger , house fries (h)	7.9

Sides

Steamed carrots (ve) Garden peas (ve)	1.3
Cucumber batons (ve)	1.35
Steamed broccoli (ve)	2.2
Smashed avocado (ve)	2.65
Hummus & crudités (ve)	2.65

Lune & Wild

Award-winning baby & kids meals, handmade with organic ingredients

Baby Purées (6m+). Fish pie Squash dal (ve) Mexican bean chili (ve)	4.4
Toddler Meals (under 3s). Fish pie Mexican bean chili (ve) Mild veggie curry (v)	5.25
Finger Foods (7m+). Cheesy leek muffin (v) Blueberry & banana muffin (ve)	3.1

A Little Less This Summer

Kids meals have been reduced as part of the Great British Summer Savings scheme. Limited time only.



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