

Set lunch menu

Two courses | 15.95 Three courses | 17.95

STARTERS

*Homemade soup of the day, seeded
mini loaf (V, VE, NG with non gluten roll)*

Smoked harissa hummus, grilled Italian flatbread, pomegranate seeds (V, VE)

Wild mushrooms, focaccia, truffle, cream (V)

MAINS

Mini steak & ale pie, beef sausage, creamed mashed potato, wilted spinach, red wine jus

Gammon, fried eggs, skin-on seasoned fries

*Sweet potato & chickpea curry, coconut rice, flaked almonds, coriander butter
(V, NG, VE without coriander butter)*

DESSERTS

Baked chocolate brownie, vanilla ice cream, chocolate glaze (V, NG)

*Treacle tart, crème fraîche, raspberry coulis
(V, VE when served without crème fraîche)*

*2 scoops Jude's ice cream or sorbet,
ask for today's flavours*

SANDWICHES

With skin-on seasoned fries, choose from white or granary bloomer

Battered cod goujons, tartare sauce, baby gem lettuce, gherkins, tomato | 12.95

Pastrami, apple coleslaw, mixed salad, tomato, horseradish mayonnaise | 11.95

Honey roast ham, mixed salad, tomatoes, English mustard mayonnaise | 10.95

Cheddar, tomato, caramelised onion, mixed salad (V) | 9.95

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.

V - vegetarian, VE - vegan, NG - made with non-gluten containing ingredients

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PART OF THE HONEYCOMB HOUSES FAMILY

