



Lunch Menu

2 courses £13, 3 courses £16

Starters

- (v) Heritage tomato salad, Leeds blue Ewes cheese, smoked basil oil *
- (v) Tempura sprouting broccoli, oglesfield cheese, kimchi & hot sauce
Crispy pig cheek, rhubarb ketchup & bbq pineapple
- (v) Asparagus, slow cooked egg yolk & herb crumble
Deep fried whitebait & Tartare sauce
*(available as main size)

Mains

- Royal oak cheese burger, tomato relish, pickles, brioche & chips
- Market fish, polenta cake, heritage tomatoes & herb dressing
- Lamb shoulder, crushed potatoes, sprouting broccoli & salsa verde
- Beer Battered sustainable fish, hand cut chips, mushy peas & tartare sauce
- (v) Asparagus, mushroom & spinach pasta with pecorino cheese
(add chicken £2 extra)
- (vg) Moroccan spiced aubergine, herb roasted potatoes & gazpacho sauce
Chicken, avocado & herb mayo flatbread served with chips
- Roasted vegetable, basil & tomato flatbread served with chips

Sides £4

- Triple cooked chips ~Seasonal greens in herb butter
- battered Onion rings~ baby potatoes- little gem, caesar dressing

Desserts

- 2 scoops of our own ice cream
- Lemon curd tart, creme fraiche & basil sorbet
- Sticky Toffee pudding with butterscotch sauce
- Chef's selection of 3 cheeses with crackers and chutney

An optional 12.5% service charge will be added to your bill.
For assistance with allergens and dietary requirement please ask your server.