

vst. 1730

# Lunch menu

Pie & a pint\* 20
2 courses & a pint\* 24
3 courses & a pint\* 28
(\*or swap your pint for 175ml house wine)

## Starters

Chicken liver paté caramelised onions, crispy shallots, sourdough

Chestnut mushroom paté (V)

Pickled shallots, sourdough

Crispy lamb belly scrumpets
Fresh pea salad, tartare sauce

# Mains

Chicken, ham hock & creamed leek pie Creamy mash, roasted hispi cabbage

#### Fisherman's pie

In a white wine sauce served with a whole langoustine and salmon roe

Wild mushroom pithivier (V)

Truffle & tarragon sauce

# Dessert

Chocolate cake

## Sides

Add for 4

Root veg, creamy mash, fresh leaf salad

