

LUNCH SET MENU

2 courses 17.50 | 3 courses 21.00

STARTERS | 5.95 each

Split Pea and Ginger Soup
with a wedge of sourdough (VG/GF option available)

Carrot & Cashew Paté
with pickles, salad & caraway crisps (VG/N/GF option available)

Chioggia Beetroot Slivers
with aged cashew puree, beetroot vierge and local salads (VG/GF/N)

MAINS | 11.95 each

Smoked Field Mushrooms
cooked in a rich mushroom demi glace, mushroom and walnut pate served with rosemary potato galette, salt baked celeriac puree and market greens(VG/GF)

Calabrese Broccoli & Confit Jersey Royals
with spelt grain warmed in a smoked almond and olive oil emulsion, lovage and pickled cabbage (VG/N)

3 Types of Winter Squash
pureed, fondant and pickled with homewood's ewe ricotta gnudi, hazelnut and cavolo nero (N)

DESSERTS | 5.95 each

White Wine Poached Pear
with hazelnut cocoa butter, hazelnut crisp & cardamom granita (VG/GF/N)

Salted Chocolate Tart
with blood orange sorbet (VG/N)

Yorkshire Forced Rhubarb
with mascarpone "cheesecake" orange amaretto sorbet & smoked almonds (VG/N)

LUNCH SMALL PLATES

Little bites of the best bits so you can have a taste of everything...

Seasonal Olive Mix in Our Own Marinade (VG/GF) | 3.95

Tamari Cashews (VG/GF/N) | 3.95

Sourdough Bread with House Oil and Dukkah (VG/N/GF Option available) | 3.95

Mixed Seasonal Pickles (VG/GF) | 3.95

A Wedge of Sourdough or Gluten Free Bread (VG) | 0.95

Hummus with Sourdough Bread and Olives (VG/N/GF Option available) | 5.95

Polenta Chips and Seasonal Ketchup (VG/GF) | 3.95

Sautéed Rosemary Potatoes (VG/GF) | 3.95

Cashew Purée with Wedge of Sourdough (VG/N/GF Option Available) | 3.95

Local Leaf Salad with Toasted Seeds and Seasonal Dressing (VG/GF) | 3.95

A Small Cup of Soup (VG/GF) | 3.50

Bowl of Soup with Sourdough (VG) | 5.25

Beetroot Tossed in Thyme Oil and Dukkah (VG/GF/N) | 4.50

Smoked Field Mushrooms in Rich Demi Glace (VG/GF) | 6.50

Homewood Ewe's Ricotta Gnudi with Olive Oil and Chilli Flakes | 7.95

Spelt Grain Warmed in a Smoked Almond Emulsion (VG/N) | 4.95

Garlic Broccoli (VG/GF) | 3.95

Sweet Onion and Garlic Dhal (VG/GF) | 4.95

Carrot and Cashew Paté (VG/GF/N) | 3.95

Mushroom and Walnut Paté (VG/GF/N) | 4.95

Blue Vinny Cheese with Fig Chutney & Crackers (GF option available) | 4.95

Blood Orange Sorbet (VG/GF) | 3.95

Orange and Amaretto Sorbet (VG/GF) | 4.50

VG – vegan | GF – gluten-free | N – contains nuts

Due to the size of our kitchen, our dishes may contain traces of dairy, gluten or nuts. Please inform our waiting staff if you have any allergies. Please note: Many of our dishes contain hot, warm and cold elements

Each dish is cooked to order so there may be a slight wait during busy periods, please inform your waitress if you are in a rush.