

HAMMOND'S

SET LUNCH

Includes Soft Drink, Beer (420ml) or House Wine (125ml)

1 course £16 | 2 courses £23 | 3 courses £27

STARTERS

Jerusalem Artichoke Velouté | Salted baked artichoke & pear, homemade warm bread & butter (v)

Duck Liver Parfait | Port jelly, kumquat chutney & brioche

Torched Mackerel Fillet | Cucumber, Granny Smith, dill & horseradish crème fraîche

MAINS

Fish Cake of the Day | Hollandaise sauce, wilted spinach, fennel & caper salad
Add a poached egg • £2.5

Minute Steak (supp. £7) | 5oz sirloin, Café de Paris Butter, Koffman fries, dressed salad

Pan Fried Sea Bream | Herb crushed new potatoes, tender stem broccoli, salsa verde

Wild Mushroom Risotto | Burt's Blue salad, toasted walnuts (v) (vg request)

Croque Monsieur | Smoked ham & Gruyere cheese sauce
Add a fried egg • £2.5

Roasted Heritage Beetroot & Goats Cheese Salad | New potatoes, pine nut & herb dressing (v) (vg request)

Today's Special
Please ask your server

Vegan and gluten free options available on request

A 12.5% discretionary service charge will be added to your bill.

Please speak to a member of our team regarding any allergies, intolerances or dietary requests.

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DESSERTS

Warm Triple Chocolate Brownie | Vanilla ice cream, cocoa nib tuille

Affogato | Madagascan vanilla ice cream

Lemon Posset | Shortbread biscuit & blackberry compote (vg)

One Cheese | Celery, Quince Jelly, Fig, Chutney, Pickles, Crackers

Three Cheeses • £7 supplement

Winterdale Shaw (Cheddar)

Oglesfield (Washed Rind)

Burts Blue (Semi-soft Blue, Cow)

Rosary Ash (Goat)

Baron Bigod (Brie style)

TEAS AND COFFEES

Espresso • £2.25 / £3.00

Espresso Macchiato • £2.35 / £3.20

Americano • £3.30

Cortado • £3.40

Cappuccino • £3.70

Flat White • £3.70

Latte • £3.70

Hot Chocolate • £3.50

Oat substitution + £0.75

Pot of Tea for One • £3.50

Pot of Tea for Two • £5.20

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