



LUNCH

(12pm - 3pm)

Our menu is designed for sharing and sampling our fantastic produce. Order a few plates for the table or speak to your server if you're unsure.

Smaller plates

Ox tongue croquette, watercress, parmesan	£5
Mushroom soup	£6
Chickpea humous, artichoke, dukkah, crispy chickpeas & focaccia (vg)	£7.5
Smoked mackerel, lentils, beetroot and horseradish	£8.5
Chicken & Duck rilette, cornichons, sourdough	£9
Black Down ham, wood roasted radicchio, hedgerow vinaigrette, hazelnut	£9.5

Larger plates

Wood roasted flatbread, roasted peppers, goats cheese, gremolata, pine nuts	£11
Ploughman's: Montgomery's cheddar, sausage roll, pickles, potato salad, piccalilli, chutney, at the chapel bread	£12
Wood roasted flatbread, nduja, oglesfield, mixed leaves	£12
Wood roasted squash, girolles, apple butter, goats curd & sea purslane	£13
Slow cooked Jacob's lamb shoulder, salt baked celeriac, butter beans, gremolata	£15

Sides

Fries, truffle mayo (v)	£4.5
Tia's leaves, pea shoots, Berkswell	£5

Kids

Pasta, slow cooked tomato sauce	£5
Cheesy flatbread	£6

Desserts

Teal's tiffin slices	£5
Montgomery's cheddar, crackers & quince	£5
Basque cheesecake	£5.5

Allergen information available upon request, please inform us of any allergies.



We work carefully with local producers, small farmers and makers who share our perspective on the planet. Grass-fed small herds for our butchers, organic or nil pesticide traditional methods in vegetables and gifts with a use, sustainably made.

All of the meat and dairy on the menu is available to purchase in the butchery and in-store, so pop over to the foodmarket to take some home with you today.