



LUNCH

(12pm - 3pm)

PLATES

Mixed olives (vg)	£3
Kuri squash soup with hazelnut dukkah, focaccia (vg)	£8
Hummus, wood roasted peppers, crispy yellow peas, herb flatbread (vg)	£8.5
Wood fired onion squash, butter beans & sage gremolata (vg)	£10.5
Salt baked pear, Colston Bassett stilton, walnut & bitter leaves (v)	£12
Grilled sardines, tomato, marjoram & bread salad	£12.75
Buffalicious mozzarella, rainbow chard, lemon & anchovy dressing	£13
Pastrami cured Chalk Stream trout, cucumber, hung yoghurt on soda bread	£13.5
Crispy cauliflower, spiced lentils, yoghurt, pickled onion & coriander (v)	£15
Wood roasted sourdough flatbread, aubergine, English Pecorino, honey & tarragon (v)	£15.75
Ruby Red beef burger, Oglesfield, dill pickles & mustard mayo, fries	£17

SIDES

Montgomery's crispy pink fir apple potatoes & rosemary, house aioli (v)	£5
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KIDS

Hummus, cucumber sticks (vg)	£4
Tomato pasta with toasted focaccia (v)	£7.5
Beef burger, cheddar, ketchup & fries	£8

DESSERTS

Affogato, Brickell's chocolate ice cream, dulce de leche, espresso (v)	£7.5
Montgomery cheddar, preserved quince & crackers	£9

Allergen information available upon request, please inform us of any allergies. Many dishes may be prepared gluten or dairy free. Please ask your waiter/waitress for more information.

*v- vegetarian vg- vegan

A discretionary 10% service charge will be added to your bill.



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