

# LUNCH

*Mon to Fri 11 – 4*

## SNACKS

Amfissa olives £3.5  
Fennel pork scratchings £3  
Spiced almonds £ 2.5

## TO SHARE

Seasonal dips and pickled vegetables, Mr Chaudhry's flatbread £11  
Cannon & Cannon English cured meat plate £12  
British cheeses from The Cheese Merchant £12

## PLATES

Chicken and leek broth, potato dumplings, chervil £7  
Whipped black beans, roasted beetroot, almonds, thyme £7  
Roasted squash, radicchio, orange and rocket salad £8  
Avocado, toasted sourdough, black olive tapenade, shaved cucumber £9  
Grilled Shropshire ribeye steak sandwich, mustard mayonnaise, rocket £9  
Homemade English muffin, smoked salmon, chive cream cheese, poached eggs £10.5  
Cumberland sausage wheel, bubble and squeak, kohlrabi, mustard, fried egg £11  
Cauliflower, red onion and okra curry, basmati, flatbread £12.5  
Mutton and white bean stew, crème fraiche, Dusty knuckle sourdough £12.5  
Cheeseburger, hot smoked pork belly, red onion, kohlrabi pickle, crispy potatoes £13.5  
Fillet of hake, Norfolk yellow pea dahl, cucumber yoghurt £14

## SIDES

Mr Chaudry's flatbread £1.8  
Garlic fries £4.5  
Roasted winter roots, green lentils, radicchio salad £4  
Coin Laundry crispy potatoes £4.5

## DESSERT

Bramley apple pie and cider brandy custard £6.5  
Blood orange and thyme buttermilk pudding, brandy snap tuile £6  
Banana fritters, palm sugar and goji berries, vanilla ice cream £6

*We work with the best local suppliers for our meat, fish and veg. Our milks and creams are from the Estate Dairy, cheeses by The Cheese Merchant, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range chickens at Rodley Court Farm in Gloucestershire.*

Please inform your waiter of any food allergies before ordering.