

Lunch

Starters

Carrot & coriander soup

Croutons, Lawlor's bread £7

Cornish king scallops

Black pudding, pea purée, pancetta crisp, pea shoots £12.5 starter /£24 main

Smoked chicken liver parfait

Red onion marmalade, Lawlor's toast £7.5

Cornish crab tian

Avocado & mango salsa, grapefruit, cherry tomato £9.5

Chiltern lamb sweetbreads

Compressed apple, apple puree, red wine jus £8

Sriracha king prawns

Orange & pomegranate salsa £7.5

Mains

Parmesan crusted venison fillet

Curly kale, heritage carrots, carrot puree, red wine jus £22

Pork tenderloin

Stuffed with chicken mousse & spinach, boulangère potatoes, tender stem broccoli, red wine jus £20

Braised Chiltern lamb shoulder

Champ mash, lamb lolly pop, peas, silver skin onion, red wine jus £21

Hake en croute

Chive tie green beans, spinach, chorizo sauce £20

Lemon sole meuniere

Sauté potatoes, crispy cockles £20

Roasted cauliflower cheese

Potato gnocchi, pine nut & caper dressing, crispy roquette, cauliflower puree £16.5 (v)

Other vegetarian dishes are available. Please ask

Please turn over for pub classics & sides

Pub Classics

Steak, Guinness & mushroom pie

Triple cooked chips, mixed seasonal vegetables £16.5

Loddon beer battered, Atlantic cod

Triple cooked chips, chunky tartar sauce, minted crushed peas £15

28-day aged, grass fed West Country beef burger

Brioche bun, tomato, lettuce, French fries, topped with
Butler's reserve cheddar & smoked bacon £15.5

Open Sandwiches

(All served on thick cut Lawlor's bread with coleslaw & Secrett's salad)

Ploughman's

Shiplake butchers ham, Butlers reserve cheddar, Branston pickle, gherkin £12.5

Wren & Hines smoked salmon

Cream cheese, crushed avocado £13

Heritage tomato

Grilled bocconcini, Basil pesto £10.5 (v)

Other Options

Highland cure smoked salmon & cream cheese toasty

Baby capers, Secrett's salad, homemade tartare sauce £11

Warm couscous salad

Grilled Mediterranean vegetables, halloumi croutons, peanuts, sesame dressing £13.5 (v)

Sides

Triple cooked chips	£4	Mixed seasonal vegetables	£3.5
French fries	£3.5	Marinated Greek olives	£4
Sweet potato fries	£4	Tender stem broccoli	£4
Tomatoes, shallots, olive oil, balsamic	£4	Peppercorn/Béarnaise sauce	£2.5
Roquette & parmesan, aged balsamic	£3.5	Lawlor's bread & butter	£2.5

Menu descriptions do not list all ingredients. Please let us know if you have any food allergies.

Our beef has been especially aged on the bone exclusively for us, by Godden's butchers of Chesham, Buckinghamshire.

This aging process leads to a more tender steak with excellent depth of flavour.

The beef used has been specially selected from high quality cattle reared in the West Country.

All our dishes are cooked to order using fresh produce, delivered daily and from local suppliers.

All our fish is supplied daily by Kingfisher, Brixham Market, Devon and is from sustainable sources.

We are happy to serve you tap water but ask that you make a **75p** donation per jug to our charity WaterAid, providing clean water to those who do not have it.

We endeavour to serve you in good time but during busy periods there may be a small delay.