

A La Carte Lunch Menu

Served from 12.00 to 17.30

Intros

Selection of Artisan Bread , Local Butter or Olive Oil & Balsamic Vinegar (v)	4.50
Soup of the Day , Grilled Artisan Bread (D,V,VE)	6.00
Breaded Whitebait , Lemon Mayonnaise	6.00
Pear, Walnut & Perl Las Salad (G,V) Chicory, House Dressing	7.00
Southern Fried Chicken (D) Seasonal Leaves, Garlic Aioli	7.00
LKB Crab & Cod Fishcake Sweet Chilli Sauce, Lime	8.50
Pork Scotch Egg (D) Piccalilli Puree, Julienne Carrots & Red Cabbage, Herb Oil	9.00

Main Course

Grilled Herefordshire Gammon Steak (G,D) Fried Eggs & Thick Chips	14.00
Buddha Bowl (G,D,V,VE) Butternut Squash, Red Onion Spiced Chickpea, Beetroot, Mixed Quinoa, Crispy Kale, Pumpkin Seeds (<i>Choice Either Chicken Breast or Halloumi</i>)	14.00
Sweet Potato, Chickpea & Spinach Dahl (G,D,V,VE) Basmati Rice, Mango Chutney, Mini Poppadom's	14.50
Roasted Pumpkin & Sage Risotto (G, V) - Vegan Option Available Parmesan Shards, Crispy Sage	15.00
Steak & Local Ale Pie Mash Potato, Braised Red Cabbage, Red Wine Jus	16.00
LKB Fish 'n' Chips , Haddock Fillet, Crushed Peas, Chunky Tartare Sauce, Lemon	16.00
Grilled Hake Fillet Grilled Plum Tomato, Portobello Mushroom, Skinny Chips, Tartare Sauce	17.00
Chicken Breast, Smoked Bacon, Perl Wen & Leek Ballotine (G) Mash Potato, Sauteed Spinach, Thyme Jus	17.50
8oz Dry Aged Wye Valley Sirloin Steak (G) Grilled Plum Tomato, Portobello Mushroom, Skinny Chips & Peppercorn Sauce	24.00

Side Orders

Skinny/Thick Chips (G,D,V,VE)	4.00	Sauteed Leeks & Peas (G,D,V,VE)	4.00
Beetroot & Red Onion Salad (G,D,V,VE)	4.00	Spicy Cauliflower Bites, Mayo (D,V,VE)	5.00
Sweet Potato Fries (G,D,V,VE)	4.50	Macaroni & Cheese (V)	5.00

A 10% discretionary service charge will be added to all bills.

G = Gluten Free, D = Dairy Free, V = Vegetarian & VE = Vegan

All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.

Please ask a member of the team if you wish to amend any item of a dish.