



# LUNCH



## Smalls

Spiced carrot, corriander & ginger soup, sour dough (v)	£6.5
Roast butternut squash & kale, spiced pecan, pumpkin seeds, pomegranate vinaigrette (v)	£7 / £12
Moroccan spiced lamb croquettes, rose harissa yogurt	£7.5
Smoked tomato, courgette & lemon oil risotto (v)	£9 / £14
Fig & radicchio, walnut, dolcelatte salad (v)	£7
Ham hock & parsley terrine, sour dough & piccalilli	£8
Grilled octopus, caperberries, tomato, olives & pesto	£8.5

## Mains

Wild mushroom & walnut tagliatelle, parmesan (v)	£15
Ale battered haddock & chips, mushy peas, tartar mayonnaise	£15
Sea trout fillet, dukkah rub, celeriac & oyster mushroom ragout	£18
Guinea fowl breast, petit pois a la Français	£17.5
Hogget steak, Lyonnaise potatoes & salsa verde	£19
Pan fried cod fillet, crisp chorizo, courgette cake & romesco	£17
Dry aged Hereford beef rump, hand cut fries, watercress, béarnaise	£22



## Sandwiches (add a side for a full meal)

Garrison burger, cheddar, bacon	£10
Chicken, guacamole, bacon toasty	£7.5
Stilton & mustard, pear & rocket toasty	£6.5

Quick Desserts... Lemon posset or Chocolate pot £3.5

## Sides

Skinny fries	£3.5	Green leaf salad	£3.5
Hand cut chips	£3.5	Petit pois a la Français	£4
Smoked mac' n' cheese	£4.5	Barley & herb stuffed tomatoes	£4
Welsh rarebit on toast	£4	Lyonnaise potatoes	£4

