

## Lunch in June

### Starters

Soup of day 5.50

Beetroot, carrot, quinoa & goats cheese salad 7.00 / 12.00 v

New season asparagus, poached eggs, hollandaise sauce 7.50 v

Gressingham duck rilette, pear chutney, toasted brioche 7.00

Grilled tiger prawns, parsley butter 8.00

### Light

Avocado, rye toast, poached egg, salsa verde 7.50 v

Hand carved Wiltshire ham, mature cheddar & chutney sandwich, house made crisps 7.50

Scottish smoked salmon bagel, cream cheese, chives, salad 8.00

The Loose Box club sandwich, house made crisps 8.00

### Mains

Spring vegetable risotto 6.50 / 12.00 v

Portobello mushroom, roast pepper & halloumi burger, hand cut chips, coleslaw 12.50 v

Camden pale ale battered haddock, hand cut chips, mushy peas, tartare sauce 13.00

Handmade West Country beef burger, cheddar, smoked bacon, hand cut chips, coleslaw 13.00

Braised Angus Ox cheek pie, spinach, caramelised shallots 13.50

Pan roasted Scottish Salmon, Jersey royal potatoes, kale, caper & chorizo butter 13.50

Five spiced Gressingham duck leg, celeriac & leek hash, hispi cabbage, apricot jus 14.00

Roast rump of Norfolk lamb, pan fried parmesan gnocchi, green beans, olive jus 15.00

10oz Angus rib eye steak, hand cut chips, tobacco onions, peppercorn sauce 19.50

### Sides

Hand cut chips 3.50

Mixed leaf salad 3.50

Sweet potato chips 3.50

Spring greens 3.50

### Desserts

Lemon tart, crème fraiche 5.50

White chocolate panna cotta, raspberry 5.50

Chocolate brownie, vanilla ice cream 5.50

British cheeses, quince, celery, biscuits 8.50

English ice creams 1.95 (per scoop)

*All of our meat is free range & supplied from carefully selected British farms. Our fish is fully MSC certified. Our British Cheeses are sourced from Rippon of Pimlico. Food is freshly prepared on site. Full allergen information available – please ask your waiter*

*A discretionary service charge of 12.5% will be added to your final bill. Please advise your waiter if you would like this to be removed.*

