

Weekday Lunches (Thur/Fri)

STARTERS / LIGHT LUNCHES

Soup of the Day 6.5 (VN)

housemade seasonal soup served with toasted salt bakehouse sourdough and butter or olive oil

Labneh 5 / 7 (V)

middle eastern soft cheese made from strained housemade yogurt with chilli, dried basil & wild garlic, toasted salt bakehouse sourdough, pickled apricots, pistachio dukkah

Mackerel Paté 5 / 7

housemade smoked mackerel paté, toasted salt bakehouse sourdough, house pickles

Warm Cauliflower Salad 6 / 8 (VN/GF)

roast cauliflower, semi dried tomatoes, split pea hummus, crispy chickpeas, rocket, watercress, tahini sauce, pomegranate molasses

MAINS

Dips & Dukkah 12 (VN)

muhamarra (turkish pepper & walnut dip), carrot & caraway paté, split pea & lemon hummus, crudités, marinated olives, house pickles, pistachio dukkah, salt bakehouse pitta

White Park Chuck Steak Burger 12.5

barbecued with double gloucester cheese, bacon, slow cooked onions, pickles, sweet mustard & ketchup on a salt bakehouse brioche bun with roast root veg, apple & celery 'kraut, green salad

Fennel & Courgette Bhaji Burger 12 (VN)

with date & tamarind sauce and kachumber on a salt bakehouse roll with roast root veg, apple & celery 'kraut, green salad

Wild Garlic, Feta & Onion Seed Filo Tart 9 (V)

filo tart with rhubarb salsa, roast root veg, apple & celery 'kraut, green salad

KIDS LUNCH MENU

Soup served with toasted sourdough and butter or olive oil 4 (VN)

Beans on Toast (add cheese +50p) 4 (VN)

Hummus Plate - hummus, crudités, salt bakehouse pitta bread 5 (VN)

Beef Meatballs in tomato sauce with pasta & cheese 6

Macaroni Cheese 5 (V)

V - vegetarian VN - vegan DF - dairy free GF - gluten free (almost all dishes can be gluten free for +£1)

All food is prepared and cooked in an area that handles nuts, dairy, wheat and other allergens.

Please let us know, prior to ordering, if you have any dietary requirements such as vegan or gluten free.

lunch - served 12pm - 3pm
