

Lunch at The Baiting House

Starters

Twice Baked Cheddar Souffle

Onion Jam £7

Crispy Ham Hock

Chive Mayonnaise, Pickled Onion, Malt Vinegar £7

Smoked Haddock Fishcake

Curry Sauce, Coriander £7

Mains

Roasted Sea Bream

Heritage Tomatoes, Shallot, Basil £17

Chestnut Mushroom Risotto

Parmesan, Chive, Hazelnut Pesto £13

Collar of Pork

Granny Smith Apple, Crispy Skin, Pork sauce £17

Slow Cooked Lamb Shoulder

Red Pepper, Goats Cheese, Lamb Sauce £16

All mains served with Mixed Greens and Triple cooked Chips

Desserts

Chocolate Cremeux

Salt Caramel. Vanilla Ice Cream, Sesame Tuille £7

Mango Kulfi

Coconut Sorbet, Lime Meringue £7

Lemon Tart

Rye Pastry, Raspberry Sorbet £7

INFORMATION

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

As all our food is prepared fresh, our chefs are aware of any allergens in every dish prepared, so please ask your server in the restaurant should you require any more details.

Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers.

SPECIAL REQUIRMENTS

If you have any special dietary requirements (for example if you are gluten or lactose intolerant) please inform your server and our chefs will do their best to accommodate your needs.