



LUNCH MENU

TUESDAY - SATURDAY // 12.00 - 15.00

CLASSICS

THE KEDLESTON BURGER Lean rump steak, smoked bacon, baby gem lettuce, beef tomato, house sauce & cheddar cheese. Served in a pretzel bun with skin on fries	£15.95
BATTERED CHICKEN BURGER Chicken, smoked bacon, baby gem lettuce, beef tomato & sweet chilli sauce. Served in a pretzel bun with skin on fries.	£15.25
FISH & CHIPS Beer-battered cod fillet, with Jenga chips, pea purée & homemade tartare sauce.	£16.50
CRISPY HALLOUMI SALAD (GF, V) Mixed leaf salad, quinoa, pepper pearls, pomegranate seeds, roasted squash & sweet potato. <i>Add chicken (+ £3.50 supplement)</i>	£14.95
8oz GAMMON STEAK Served with 2 fried eggs, Jenga chips, salad, Chimichurri & crispy onions.	£15.25

DRY-AGED STEAKS

All of our steaks have been dry-aged and specially selected from Price & Fretwell Butcher to give you the best taste possible.

10 oz Ribeye – <i>recommended medium rare</i> (GFO)	£32.95
8 oz fillet – <i>recommended rare</i> (GFO)	£37.50
5 oz bistro rump – <i>recommended medium</i> (GFO)	£18.50

All steaks are served with Jenga chips, watercress salad, chimichurri, crispy onions.

SIDES

Blue Cheese Sauce • £3.50
Peppercorn Sauce • £3.50
Jenga Chips • £4.50
Skin-on Fries • £3.50
Onion Rings • £3.50
House Salad • £3.50
Teriyaki Tenderstem • £4.25

SET MENU

2 courses £20.95
3 courses £25.95

STARTERS

British asparagus, hazelnut butter, beetroot puree, parmesan (GF, V)

Malfatti, pomodoro, sage beurre noisette (V)

Tomato & basil soup, sourdough, olive oil (V, VG)

MAINS

All served with roasted autumn vegetables and greens

Corn-fed chicken supreme, apple rosti, chicory, chicken sauce (GF)

Wild mushroom gnocci, pumpkin puree, roasted squash, cavolo nero (V)
add Chicken breast (+£3.50)

Seared seabass fillet, malfatti, tarragon sauce

Honey roasted garden figs, whipped goats cheese, pistachio, balsamic (V)

DESSERTS

Mango bavaois, mango sorbet, honeycomb

Sticky toffee pudding, caramel sauce, vanilla pod ice cream

ALLERGIES: We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food, due to the small size of our kitchen, and potential cross contamination from equipment and staff during food preparation, we cannot fully guarantee it.