

Saturday Brunch

Small Plates

Croissant 2.5

Wholemeal buttermilk muffin 2.5

Croissant with cheese 3

Croissant with preserves 3

Toast, butter and preserves 3

Apple caramel swirl 3.5

Today's savoury pastry 3.75

Rolled oat porridge and roasted pear 4

Croissant with cheese and salami 4.25

LINO yoghurt and winter fruit compote 5

Large Plates

Portobello mushrooms, poached egg, spinach and sourdough toast 7

Buckwheat pancakes, vanilla mascarpone and poached citrus 8

LINO cured salmon, soured cream, soft boiled egg and rye 8.5

Grilled flank steak sandwich, horseradish and watercress 12

Full English – LINO sausage, LINO bacon, bone marrow beans, hash brown,

black pudding, tomato, eggs and sourdough toast 16

Steamed pollock, poached salsify and seaweed butter 17

Lamb loin, glazed heritage carrots, crispy shallots and rainbow chard 24

Sides

Smoked tomato / Portobello mushroom 2
Hash brown 2

Bone marrow beans 3

LINO bacon / sausage / cured salmon 4

Triple cooked chips 4

Desserts

Earl grey custard tart and lemon sorbet 6.5

Warm chocolate mousse, milk ice cream
and chocolate biscuit 6.5

Croissant ice cream, brown butter,
blood orange and coffee 6.5

Sunday Brunch

Croissant 2.5

Croissant with cheese 3

Wholemeal buttermilk muffin 2.5

Croissant with preserves 3

Toast, butter and preserves 3

Apple caramel swirl 3.5

Today's savoury pastry 3.75

Croissant with cheese and salami 4.25

Rolled oat porridge and roasted pear 4

LINO yoghurt and winter fruit compote 5

Portobello mushrooms, poached egg, spinach and sourdough toast 7

Buckwheat pancakes, vanilla mascarpone and poached citrus 8

LINO cured salmon, soured cream, soft boiled egg and rye 8.5

Grilled flank steak sandwich, horseradish and watercress 12

Full English – LINO sausage, LINO bacon, bone marrow beans, hash brown, black pudding, tomato, eggs and sourdough toast 16

Sunday Lunch

Small Plates

Game pate en crouete 7

Grilled mackerel, oyster mayonnaise and pickled cucumber 7

Burrata, hazelnut dukkah, pear and endive salad 10

Large Plates

Lasagne of pumpkin, artichoke and parmesan 14

Steamed pollock, confit salsify and seaweed butter 17

Roasted sirloin, duck fat potatoes, Yorkshire pudding and seasonal veg
19

Slow cooked lamb, duck fat potatoes, Yorkshire pudding and seasonal
veg 19

Sides

Duck fat potatoes 4

Cauliflower cheese 4

Triple cooked chips 4

Sweetheart cabbage, butter and lemon 4
Cornish leaf salad, horseradish and vinaigrette 4

Desserts

Croissant ice cream, brown butter, blood orange and coffee 6.5
Warm chocolate mousse, milk ice cream and chocolate biscuit 6.5
Selection of Neals Yard cheeses, wholemeal cracker,
pressed fig and almond, honey 12

All of our dishes are subject to change due to seasonal produce.
Please notify your server of any food allergies or intolerances you have when ordering.