



Lunch Menu

Priors Hall Farm pork & chorizo scotch egg, garlic aioli 8.5
 Sun-dried tomato focaccia, roast garlic, chilli butter 7
 Korean BBQ chicken bites, black onion seeds, red chilli 8.5
 Mushroom arancini, parmesan, truffle aioli 8
 Salsa verde hummus, crispy capers, olive oil & flatbreads 7

Crispy confit potato terrine, whipped feta, salsa verde, toasted walnuts 7
 The Lytton Arms fishcake, white wine velouté, asparagus 11
 Staithe Smokehouse salmon, rye, capers, dill crème fraîche 11.5
 Burrata, gremolata, toasted sourdough 12
 Buffalo buttermilk chicken wings, blue cheese ranch dressing, celery ribbons 10.5

Free range chicken, Panang curry sauce, saffron & garlic basmati rice, mango & chilli 22
 Pan-fried gilt head bream, mustard and tarragon sauce, asparagus & spring peas 24
 Confit celeriac, sauté spinach & wild mushrooms, cauliflower purée, truffle dressing 19.5
 Priors Hall lamb rump, feta dauphinoise potato, minted pea purée, red wine jus 29
 8oz Herefordshire sirloin steak, triple cooked chips, garden salad, peppercorn sauce 35
 Buttermilk fried tandoori chicken burger, pickled cucumber, coriander aioli, skin on fries 19.5
 Burrata, blood orange, shaved fennel & candied walnut salad, focaccia crostini 18
 Beer battered haddock, mushy peas, triple cooked chips, tartare sauce 19.5
 Dressed Cromer crab, potato salad, focaccia, dressed leaves 22

Sandwiches

Choice of white or granary bread, served with crisps & leaves

Honey roast ham, mature cheddar, pickle, mustard mayo, gem lettuce 11.5
 Cod fish finger, tartare sauce, gem lettuce 12

Sourdough Toasties

Herefordshire roast beef, gherkins & red wine gravy dipping pot 14.5
 Pesto, mozzarella, rocket, tomato, red onion & pesto mayo dipping pot 14

Skin on fries/ triple cooked chips 5.5 - add truffle & parmesan 1.5
 Hot honey sweet potato, whipped feta 5
 Nduja mac 'n' cheese 6
 Buttered cavolo nero, peas 5
 Beer battered onion rings 5
 Garden salad 5

