

The
B O L I N G B R O K E
— *Pub & Dining Room* —

Set Lunch

Two courses 20

Three Courses 24

Add a 125ml glass of Henners English sparkling 8.5

Add a 175ml glass of Chablis, Jean-Marc Brocard 13

Add a 175ml glass of Clos de la Cure, Saint-Émilion Grand Cru 14.3

Starters

Classic Scotch egg, coronation mayo

King prawn cocktail, baby gem, cucumber, avocado, Marie Rose sauce (gf)

Braised beef croquettes, house piccalilli

Charred courgettes, green olive chimichurri, toasted almonds (vg, gf)

Mains

Chalk Stream trout Niçoise salad, citrus dressing (gf)

Rocket & basil pesto risotto, cherry & sundried tomato (vg, gf)

Chargrilled spatchcock chicken, herb orzo, escalivada, sauce Vierge

Pork ribeye, crushed Jersey Royals, tenderstem broccoli, mustard jus

Pudding

Lemon posset, fresh strawberries

Flourless chocolate cake, honeycomb ice cream (gf)

Sticky toffee pudding, vanilla ice cream

Three scoops of Judes ice cream

Menu served 12 noon to 4pm, Monday to Friday.

A full list of allergen information is available. Please ask your server for details.

An optional service charge of 12.5% (all of which is distributed to staff) will be added to your bill).