



GATHER

|LUNCH MENU|

|SUN 12pm – 4pm |

Homemade **soup** w/ brown bread 5

Atlantic seafood **chowder**, cream, dill, leeks, dillisk w/ brown bread 6.5

Duck liver **pate**, roasted plums, pistachio, sourdough 8.5

Atlantic **fish cakes**, pickled fennel, Millhouse leaves, tartar sauce, dillisk 9.5

Brady's **beef burger** on brioche bun, gherkin, Durrus cheese, red cabbage slaw, rocket, tomato relish & hand cut fries 15
|+ **bacon** 2| |+ **red onion jam** 1.25|

Galway Hooker, turmeric spiced battered **hake** & twice cooked chips, organic salad, pickled fennel, dillisk tartare 14

Roast **cauliflower**, halloumi, lemon & garlic sautéed greens, Harry's nut butter, smoked paprika hummus, dukkah 16 |vegan available|

Roast **beef**, yorkshire pudding, creamed potatoes, roast veg, red wine jus, roast potato 16.5

Friendly Farmer crispy **chicken burger**, Asian slaw, siracha mayo, hand cut chips 15

|DESSERTS|

Warm chocolate **brownie** w/ peanut butter, salted caramel & vanilla ice cream 5.5

Apple & cinnamon **crumble**, homemade custard & ice cream 5.5

Mixed berry **cheesecake**, vanilla, chocolate biscuit crunch 5

|FRIES|

Handcut fries |v| 4.25

Truffle fries- mayo, sage& parmesan |v| 6.25

Chorizo **taco**, Velvet cloud yoghurt & cheddar 7.25

Please let us know if you have any dietary requirements or allergies.

Speak to us about any vegetarian, vegan & gluten free dishes.