

LUNCH

Served.....

Monday – Saturday 11.30 – 2.30pm

#FULLY LOADED OPEN SANDWICH

All options are served with a side salad topped with seeds; katsu coleslaw & spring onion accompanied by a dip

#PLEASE ASK FOR GLUTEN FREE BREAD OPTION £1.00 SUPPLEMENT

SERVED COLD

MOROCCAN HUMMUS WITH ARTICHOKES, TOASTED SEEDS, MIXED SPICES, DRIED FRUITS TOPPED WITH SWEET CHUTNEY (V) £8.95

SMOKED HAM, SALAMI, SWISS CHEESE, WHOLE GRAIN MUSTARD, SPICY MAYO & PICKLED CUCUMBERS £8.95 (DF)

PROSCUITTO HAM, GOATS CHEESE, PEAR, ROCKET, DRIED CRANBERRIES, PECANS A BALSAMIC GLAZE TOPPED WITH OLIVE OIL & FRESH PEPPER £9.25(DF) (VG)

SMOKED MACKEREL PATE, FRESH LEMON, PEPPER, CAPERS HORSERADISH CREAM TOPPED WITH SPRING ONION & FRESH DILL £9.95

PEELED KING PARWNS IN A MARIE ROSE SAUCE, CAPERS, CHILLI AND PAPRIKA, LEMON & BEEF TOMATOES £10.25

SCOTTISH SMOKED SALMON, BEEF TOMATOES, CREAM CHEESE, CAPERS FRESH DILL & LEMON (DF) £10.50

TOASTED GRILLED OPEN SANDWICH £9.95

EMMENTAL SWISS GRILLED CHEESE, CHEDDAR, WITH PEAR, SWEET CHUTNEY HONEY HAM & SALAMI (DF)

MELTED BRIE & MOZZARELLA WITH STREAKY SMOKED BACON, CREAM CHEESE, SWEET TOMATO CHUTNEY & BALSAMIC GLAZE (DF)

MELTED FRENCH CAMEMBERT, TOASTED PECANS, DRIED FRUITS, FRESH PEPPER, CRANBERRY SAUCE & ROSEMARY (PROSCUITTO HAM) OPTIONAL (DF)(VG)

MELTED GOOEY CHEDDER CHEESE, SMOKED HAM, PICKLES, CHILLIS, MUSTARD & SLAW (DF)

CAPRESE GRILLED CHEESE SANDWICH, WITH MOZZARELLA, OLIVES, PESTO & TOMATOES WITH FRESH THYME & BALSAMIC(DF)(VG)

SMOKED GRILLED CHEESE, CHIPOLATA SAUSAGES, BEEF TOMATOES, SWEET CHUTNEY & CHIPOLTE MAYO (DF)

OVEN ROASTED FLATBREADS £11.50

CHILLI BEEF WITH MIXED BEANS, JALAPEÑOS & MOZZARELLA CHEESE ON A BBQ BASE TOPPED WITH CRÈME FRAICHÉ (DF)

ROASTED SWEET POTATO & BUTTERNUT SQUASH WITH TOASTED SEEDS & NUTS TOPPED WITH A LEMON YOGHURT SAUCE & FRESH PARSLEY (GOATS CHEESE OPTIONAL) (VG)(DF)

TUSCAN VEGAN WILD MUSHROOMS WITH LENTILS ON A CREAM CHEESE BASE WITH TOMATOES, SAGE, PEPPER & CREAMY VEGAN COCONUT CHEESE (VG)(V)

TERIYAKI PULLED PORK WITH GARLIC, HONEY & APPLE CIDER VINEGAR, SWISS CHEESE & PICKLES TOPPED WITH CHIPOLTE MAYO (DF)

ROASTED SAUSAGE WITH CHORIZO, MIXED BEANS, THYME & PAPRIKA TOPPED WITH A DOLLOP OF CRÈME FRAICHE TOPPED WITH SMOKED CHEESE (DF)

THREE CHEESE'S & CRANBERRY JAM... CHEDDAR, BRIE & CAMEMBERT WITH ROSEMARY SPRIGS & PEPPER TOPPED WITH TOASTED NUTS & SEEDS (VG)

MOCKINGBIRD HIGH TEA

Served....

Monday – Saturday 11.30am – 2.30pm

£17.50 PER PERSON

MINIMUM TWO PERSONS SHARING

#Add a glass of chilled Prosecco for £5

To avoid disappointment, please pre-book your High Tea.

Last minute requests will be at the discretion of the Chef depending on availability.

Gluten free and vegetarian alternatives are available.



MENU

Choice of Cornish tea or an Americano coffee

Selection of sweet treats

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Fresh cakes

Scones with cream & jam

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Savory croissant

Cream cheese, sweet chili jam & toms

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Open sandwiches

Honey roasted ham, crispy Parma ham & Swiss cheese with sweet jam

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Wrap

Streaky bacon, crispy Parma ham, cream cheese and melted brie

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Other yummy bits

Smoked mackerel pate, olives, hummus, crisps, nachos, breads, salad, dips & coleslaw