The Antelope

Lunch Menu - Served 12pm - 4pm

NIBBLES

Gordal olives	6.0
Sausage roll, HP sauce	7.0
Padrón peppers, smoked salt, sumac (vg)	7.5

STARTERS

Shredded lamb shoulder, coconut yoghurt, crispy onions, red chilli, flatbread	9.5
Salt & pepper squid, basil aioli	9.0
Roast aubergine, feta, hot honey, mint, coriander (v)	8.5
Tiger prawns, chorizo, chickpeas, Padrón peppers, garlic, olive oil	13.0
Crispy chicken, Korean ketchup, chilli, spring onion, sesame seeds	9.0
Salted cod fritters, red onion & herb salad, wild garlic mayo	9.5
Fried breaded halloumi, hot sauce, tahini (v)	8.5
Roast delica pumpkin, spelt, pomegranate, spinach, chicory tahini, molasses (vg)	9.0 / 16.0

LUNCH

Fish finger sando: beer-battered North Sea haddock, tartare sauce	9.5
Crispy chicken wrap, pickles, rocket, lemon mayo	9.5
Crispy halloumi wrap, gem lettuce, tomato, red onion, aioli, hot sauce	9.5

Add fries to the above for 3.5

MAINS

28-day aged rump steak, triple cooked chips, chimichurri	24.5
Chicken schnitzel, garlic butter, potato salad, watercress	18.5

Add a fried egg 1.5

Beef cheek ragù, pappardelle, Parmesan	19.0
Pan-fried hake, butter beans, chorizo, tenderstem broccoli, salsa verde	22.0
Double smash burger, American cheese, house sauce, onions, pickles, skin-on fries	17.0
Simplicity burger, vegan Applewood Cheddar, tomato, chipotle mayo, skin-on fries (vg)	17.0
Beer-battered North Sea haddock, mushy peas, tartare sauce, triple cooked chips	18.5

Add chips shop curry sauce 1.5

SIDES

Potato salad (v)	7.0	Triple cooked chips (vg)	6.0
Spring greens (v)	5.5	Skin-on fries (vg)	5.5
Watercress, fennel & herb salad (vg)	6.0		