

LUNCH

SUMMERLICIOUS 41. per person | three courses | choice of starter, main & dessert

| STARTERS                                                                                                                 | MAINS                                                                                                                                                                                            | DESSERTS                                                                                                                                |
|--------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------|
| Roasted Zucchini & Eggplant Soup (v)(gf)(avg)<br>english peas, feta, dill                                                | Ale-battered Haddock & Chips (df)<br>proper tartar sauce, mushy peas, lemon                                                                                                                      | Tahini Ice Cream Cake (v)<br>chocolate & sesame tuile,<br>marmite caramel, dorset sea salt                                              |
| Caesar Salad (agf)<br>romaine, anchovy dressing, bacon,<br>parmigiano-reggiano                                           | Thai Roast Beef Salad (gf)<br>tangy lime dressing, lettuce, coriander, mint,<br>shaved cabbage, spring onions, mango,<br>rice noodles, toasted cashews<br>*available vegetarian with crispy tofu | Queen of Puddings (v)<br>baked golden syrup & bread sponge cake,<br>raspberry jam, torched meringue                                     |
| Pork Rillettes (df)<br>apple & shallot chutney, mustard,<br>grilled bread                                                | Proper Fish Pie<br>cod, salmon, prawns, smoked cream sauce,<br>fennel, peas, green salad                                                                                                         | Dark Chocolate Mousse (v)(agf)<br>sour cherry compote,<br>brown butter biscoff crunch                                                   |
| Heirloom Tomato & Cucumber (v)(agf)(avg)<br>stracciatella cheese, shishito pepper salsa,<br>hazelnuts, focaccia croutons | Pea, Asparagus & Lentil Cottage Pie (vg)(gf)<br>grilled asparagus, tomato gravy, garlic mash                                                                                                     |                                                                                                                                         |
| COCKTAILS                                                                                                                | BEER                                                                                                                                                                                             | WINE                                                                                                                                    |
| Tequila Basil Smash (1.5oz)<br>dejado tequila blanco, chasers basil lemonade                                             | 14. Lost Craft 'Lost Light' Lager 4% (16oz) 8.<br>High Park 'Lightwave' Session IPA 4.5% (16oz) 8.                                                                                               | 5oz   8oz   btl<br>Henry of Pelham Sauvignon Blanc, Niagara, ON 10. 15. 50.<br>Henry of Pelham Cabernet Merlot, Niagara, ON 10. 15. 50. |
| Peach Old Fashioned (1.5oz)<br>local spirit whisky 3, lemon, peach                                                       | 14.                                                                                                                                                                                              |                                                                                                                                         |
| London Cosmopolitan (1.5oz)<br>local spirit gin 7, bols triple sec, cranberry, lime                                      | 14.                                                                                                                                                                                              |                                                                                                                                         |
| MOCKTAIL                                                                                                                 |                                                                                                                                                                                                  |                                                                                                                                         |
| The Bee with No Knees (non-alc)<br>noa garden gin (0.5% abv), lemon, honey                                               | 10.                                                                                                                                                                                              |                                                                                                                                         |

STARTERS

- Soup of the Day (vg)(gf) 12.
- Chunky Chips & Malt Vinegar (vg)(gf) 12.  
old bay salt, ketchup
- Calamari 18.  
green sauce, spicy aioli

- Scotch Egg (df) 14.  
hen's egg, sage & nutmeg sausage, piccalilli
- Beef Tartare 26.  
quail scotch egg, capers, cornichons,  
english mustard, grilled bread  
as a main with side of chunky chips 39.

SALADS & BOWLS

- Proper Caesar Salad (agf) 19./24.  
romaine, anchovy dressing, bacon,  
parmigiano-reggiano
- Adelaide Bowl (v)(gf)(avg) 22.  
quinoa, kale, roasted sweetcorn,  
tomato, avocado, feta, cilantro,  
green goddess dressing
- Heirloom Tomatoes (v)(agf)(avg) 22.  
stracciatella cheese, shishito pepper salsa,  
hazelnuts, cucumber, grilled bread
- Thai Roast Beef Salad (df)(gf) 29.  
tangy lime dressing, lettuce, coriander, mint,  
shaved cabbage, spring onions, mango,  
rice noodles, toasted cashews

Protein Add-ons

- 5oz chicken breast +12.
- 5oz atlantic salmon +18.
- 5oz marinated tofu (vg)(gf) +9.

PIES

- Steak & Mushroom 28.  
ale gravy, buttermilk mashed potatoes  
add mushy peas +3.
- Proper Fish Pie 28.  
cod, salmon, prawns, smoked cream sauce,  
fennel, peas, green salad
- Pea, Asparagus & Lentil Cottage Pie (vg)(gf) 26.  
grilled asparagus, tomato gravy,  
garlic mash

SARNIES

- served with chunky chips  
or green salad • sub gluten-free bun +3.
- Smoked Bacon Burger (agf) 28.  
mature cheddar, battered onion ring,  
marmite aioli, english mustard
- Veggie Burger (v)(agf)(avg) 26.  
beyond meat patty, halloumi, arugula,  
cucumber, tomato, herbed mayonaise

MAINS

- Atlantic Salmon (gf) 32.  
asparagus, new potatoes, shaved fennel & dill,  
cider cream sauce
- Chicken Korma (agf) 28.  
marinated chicken, rice pilau,  
cucumber yoghurt, chili, warm roti
- Ale-battered Haddock & Chips (df) 28.  
proper tartar sauce, mushy peas, lemon  
add curry sauce +3. upgrade to halibut +12.
- Tofu & Eggplant Thai Curry (vg)(df) 23.  
shishito pepper, green curry sauce,  
sticky coconut rice, crispy vermicelli
- Steak & Chips (agf) 50.  
8oz wellington country striploin,  
green beans, marmite aioli,  
red wine jus

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free (avg) available vegan (agf) available gluten-free (adf) available dairy-free  
Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Executive Chef - Ryan Lister | Head Chef - Martina Soos

17.

..... THE RABBIT HOLE FAVOURITES .....

Queen of Hearts (1.5oz) ■  
sauza silver tequila, pimm's, mezcal,  
strawberry, lemon

17. **Blushing Bunny** (3oz)  17.  
*dillon's selby berry bliss liqueur, cave spring rosé,  
berries, apple, lemon*

..... PROPER LIGHT TIPS .....  
 .....

15.

..... NO & LOW .....

10. **The Sober Sipper**  
*noa italian bitter (0.5% abv),*  
*grüvi dry secco (0.0% abv), sprite*

..... WINES BY THE GLASS .....

◇◇◇◇◇◇◇◇◇◇◇◇◇◇◇◇ TUESDAYS half-price wine bottles, all day! ◇◇◇◇◇◇◇◇◇◇◇◇◇◇◇◇

..... BFFB .....

White Claw Black Cherry Hard Seltzer 5%

4

9.75