

Snacks

Sourdough Bread (V)

Yoghurt butter

£3

Hummus & Garlic Naan (V)

£6

Smoked Almonds (V)

£4

Mini Chorizo

£7

Green Olives (V)

£4

Truffle Fries

Parmesan

£7

Small Plates

Tomato & Mozzarella Arancini

Cherry tomato compote

£8

Lemon ricotta £11 (Vegan option available)

Oysters

Roasted Asparagus (V)

Mignonette sauce 3 / £10 6 / £20

Artichoke Tempura (V)

Lime aioli £8

(Vegan option available)

Burrata

Onion purée, almonds & tomato vinaigrette £12

Tiger Prawns

Garlic butter & aioli 3 / £9 6 / £18

Braised Leeks (V)

Sauce gribiche

£9

Seared Tuna

Courgette salad & romesco sauce £12

Cheese Board

3 cheeses from fromagerie beillevaire served with crackers, fig and honey chutney & grapes

£12

Ratatouille

Parmesan crumble £10

(Vegan option available)

Slow Roasted Lamb Shoulder

Sprouting broccoli & lamb jus

£12

Charcuterie Board

3 cuts served with cornichon & sourdough

£12

Large Plates

Spinach & Ricotta Tortelloni

Parmesan & sage butter

(Vegetarian option available)

Chicken Supreme

Confit fennel, black olives & jus £17 **Pan Fried Pollock**

Hispi cabbage & sauce grenobloise £16

Roasted Cod

Sweet peas, cockles & saffron vinaigrette £18

28-50 Cheeseburger

Iceberg lettuce, pickles, caramelised onion & fries

£17

100z Rib Eye Steak

28 days aged British beef, fries & peppercorn sauce

£36

Sweet Plates

Chocolate Mousse (V)

Caramel sauce & toasted almonds

£7

Vanilla Crème Brulée (V)

£7

Rhubarb & Strawberry Crumble (V)

Vanilla ice cream

£7

Chocolate Madeleines (V)

Crème anglaise

£7

Dulce de Leche Ice Cream (V)

Meringue £7 CE CE

Banana & Passion Fruit Sorbet (VG)

£7