

· DINNER ·

6 PM - 9.30 PM

SNACKS

Marcona almonds (v) £6 . Nocellara olives (v) £4.50

Chickpea panisse, anchovy & fennel £4.50 . Gougères, parmigiana (v) £4

Pork scratchings & smoked cod's roe £4.50

Coombeshead Farm sourdough & whey butter (v) £4

STARTERS

Burrata, courgette, basil & mint £10

Charred spring onion & romesco (v) £6.50

Mussels, nduja & cream £9

Chestnut & mushroom soup (v) £7.50

Crab, celeriac remoulade & herbs £10

Spatchcock quail, salmoriglio £11

SALADS

Smoked mackerel, turnip & pancetta £8.50 / £16

Beetroot, hazelnut & goats cheese (v) £8 / £15.50

MAINS

Black pudding, squid & garden bitter leaf £16.50

Chickpeas, squash, harissa & brocolli spigarello (v) £14.50

Red mullet, fennel & basil £20

Ricotta & chard ravioli, turnip tops £15

Hare Ragu, pappardelle £17

Barnsley chop, potato & anchoïade £18.50

Halibut, crab & baby leek £24

Côte de boeuf, fries & béarnaise 1kg £60.00

SIDES

£4.50 each

Winter greens (v) . Garden leaf salad (v)

Chips, rosemary cheese (v) . Pink fur potatoes (v)

DESSERTS

Chocolate, blackberry & hazelnuts £7

Caramel fondant, granny smith sorbet £7

Plums, yogurt mousse & oats £7

Tiramisu £7

Homemade ice creams & sorbets £5.50

ARTISAN CHEESE BOARD

Served with saltine crackers, apple chutney

Three cheeses £10 Five cheeses £15

Please let us know of any dietary requirements.

All our produce is seasonal and sourced from sustainable and, whenever possible, local farms and fishermen.