

S M A L L P L A T E S DISHES SERVED WHEN READY

Sourdough, whipped butter	4
Pulled pork & apple croquettes	4
Spiced calamari, squid ink mayonnaise	5
Char grilled Padron peppers, rosemary salt (v)	3.50
Pan fried chorizo, aioli dip	6
Cauliflower and cumin fritters, lime yoghurt (v)	4
Buttermilk tiger prawns, kimchi, crème fraîche	6
Smoked aubergine, shallots, yoghurt, chilli (v)	4.50
Cured salmon, preserved lemon, fennel, radish	6
Boneless chicken wings, cumin & chickpea puree, harissa	4.50
Smoked leek & saffron soup (v)	5

G R I L L S

Szechuan cauliflower steak, sautéed wild mushrooms (v)	9.50
Swordfish steak, edamame beans, miso butter	13
Whole spatchcock spring chicken, red wine & thyme jus	11
Lamb rump, minted courgettes, lamb jus	16
Slow roast pork belly, cavolo nero, spring onion & chilli	12.50
250g minimum 28 day aged sirloin	23
Served with a choice of peppercorn sauce or bone marrow jus	
To share or not — 500g minimum 28 day aged sirloin on the bone	50
Served with two side orders and a choice of peppercorn sauce or bone marrow jus	

S I D E S

We recommend at least one of our sides to build your own complete dish

Skin-on fries (v)	4
Buttered mash	3.50
Char grilled tender stem broccoli, bean sprouts, caper butter (v)	4
New potatoes, olive oil, shallots (v)	3.50
Creamed kale, roasted chestnuts (v)	3.50
Roasted carrots, star anise, tarragon	3

P L A T E S , B O W L S & S A L A D S

Whole roasted lemon sole, tender stem broccoli, chorizo & caper butter	13.50
Braised beef cheek, mash, salt baked beetroot, bone marrow jus	16
Moroccan lamb stew, apricots, smoked almonds	13
Sweet potato, lentil and coconut curry (v)	12
Kale Caesar salad (v)	3.50 / 7.50
Add chicken 3.00 supplement	
Sticky beetroot salad, grilled goat's cheese, maple & walnut (v)	4 / 8.50
Roasted sweet potato, broccoli, quinoa, pomegranate (v)	4 / 8.50
Add crispy soft shell crab 5.00 supplement	