

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

Homemade sourdough, whipped butter	4
Pulled pork & apple croquettes	4
Spiced calamari, squid ink mayonnaise	5
Cauliflower and cumin fritters, lime yoghurt (v)	4
Buttermilk tiger prawns, kimchi, crème fraîche	6
Smoked aubergine, tahini, pomegranate (v)	4
Gin cured salmon, fennel, grapefruit	6
Char grilled Padron peppers, rosemary salt (v)	3.50
Boneless chicken wings, tamarind, chilli, spring onion	4.50
Pan fried chorizo, aioli dip	6
Jerusalem artichoke soup, spiced chestnuts & thyme (v)	5.50

## *G R I L L S*

Szechuan cauliflower steak, sautéed wild mushrooms (v)	8.50
Swordfish steak, edamame beans, miso butter	11
Whole spatchcock spring chicken, red wine & thyme jus	9
Lamb rump, minted courgettes	15
Slow roast pork belly, cavolo nero, spring onion & chilli	11
250g minimum 28 day aged sirloin	22
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*

Skin-on fries, rosemary salt (v)	4
Buttered mash	3.50
Char grilled tender stem broccoli, bean sprouts, caper butter (v)	4
New potatoes, olive oil, shallots (v)	3
Creamed kale, roasted chestnuts (v)	3
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
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 2.00 supplement	
Sticky beetroot salad, grilled goat's cheese, maple & walnut (v)	3.50 / 8
Roasted sweet potato, broccoli, quinoa, pomegranate (v)	4.50 / 9
Add crispy soft shell crab 5.00 supplement	