

S T A R T E R S

Buttermilk tiger prawns, kimchi, crème fraîche	6.50	Thai carrot & lemongrass soup (v)	5
Gin cured Loch Duart salmon, beetroot & fennel	7	Soft poached hen's egg, sprouting broccoli & nasturtium salad, pommery mustard	6
Boneless chicken wings, broad beans, yuzu, potato crisp	6		

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
<small>Add chicken 3.00 supplement</small>	
Sticky beetroot salad, grilled goat's cheese, maple & walnut (v)	4 / 8.50
Roasted sweet potato, broccoli, quinoa, pomegranate (v)	4 / 8.50
<small>Add crispy soft shell crab 5.00 supplement</small>	

S H A R I N G D I S H E S

Tasty bites to share

Homemade sourdough

Smoked ham hock, Manchego and leek croquettes, smoked apple

Char grilled Padron peppers, rosemary salt (v)

Pan fried chorizo, aioli dip

Cooper's marinated olives, lemon & garlic (v)

Soy marinated tofu, beetroot, hazelnut and coriander (v)

2 for 8.00, 3 for 11.00 or 4.50 Each

G R I L L S

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

S I D E S

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

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

D E S S E R T S

Cheeseboard, fig chutney, walnuts, fennel seed crackers	9
Crema Catalana, rosemary shortbread (v)	5.50
Mr Cooper's caramel tart, mascarpone ice cream (v)	6
Polenta & olive oil cake, pineapple, crème fraîche (v)	5.50
Clementine, pomegranate, pistachio, meringue (v)	5.50
Dark chocolate delice, amaretti, tonka bean ice cream	6.50