



## DINNER

	£
Wild rose martini.	12
Muz, natural vermouth, Gordal olive.	9
Smoked almonds.	5
Fennel, chilli + garlic Gordal olives.	5
House focaccia, whipped pork fat or hay smoked butter.	6
Hummus, green olive salsa, flat bread. V	10
Lichfield asparagus, cod's roe emulsion.	12
Butter chicken skewer, crème fraiche.	14
Red mullet, ajo blanco, fig leaf.	16
Farro, yeast, shallot, wild garlic. V	18
8oz pork rib eye, burnt apple, mustard sauce.	20
Lamb faggots, mash, caramelised onions.	20
Cornish skate, chicken bone sauce, mussels.	25
Whole plaice meunière.	22
Caeser salad, sourdough crumb.	7
Mustard greens, burnt spring onion pesto.	6
Pink Fir potatoes, tzatziki.	8
Koffmann Fries.	6

*Due to the nature of our kitchen we cannot guarantee that food prepared will be free from allergen ingredients.*



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Basque cheesecake, English strawberries.	12
Dark chocolate mousse, crème fraiche ice cream.	12
Cheese plate, quince paste, sourdough crisps.	14
<i>Yorkshire Blue, Smoked vintage Cheddar, Soignon goat's</i>	
Lapeyre, Jurancon Magendia Organic. France '19	100ml 13
Taylor's Late bottled vintage port, '19	50ml 7
Espresso Martini	12
Liquor coffee	9
Flat White	3.80
Cappuccino	3.80
Americano	3.60
Cortado	3.60
Latte	3.80
Espresso	3
Pot of Tea	3.50



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