



	£
MUZ – Natural vermouth, olive.	7
Wild rose martini.	10
Smoked almonds.	5
Fennel, garlic + chili Gordal olives.	5
House focaccia, hay smoked butter or confit garlic butter V.	6
Hummus, green olive salsa, sourdough. V	9
Courgette, tahini, yoghurt, miso. V	9
Butter chicken, crème fraiche, coriander.	15
Aubergine, butterbeans, feta, hot honey. V	18
8oz pork rib eye, apricot salsa, Padrón peppers.	22
Whole Cornish sole, chicken bone sauce, clams.	26
Lamb faggots, mash, caramelised onions.	20
Green beans, whipped ricotta, flaked almonds.	7
Crispy Ratte potatoes, tzatziki.	8
French Fries.	6

Due to the nature of our kitchen we cannot guarantee that food prepared will be free from allergen ingredients. 10% optional service will be added to tables of 5 or more, this is all given directly to the team serving on the day + equally shared.



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Basque cheesecake, English strawberries.	12
Dark chocolate mousse, crème fraîche ice cream.	12
Cheese plate, quince paste, sourdough crisps.	14

Lapeyre, Jurancon Magendia Organic. France '19	100ml	13
Espresso Martini		12
Liquor coffee		9

Espresso	3
Americano	3.60
Flat White	3.80
Cappuccino	3.80
Cortado	3.60
Latte	3.80
Iced Latte	3.80
Vanilla cold foam coffee	4.50
Pot of Tea	3.50
<i>English Breakfast, Earl Grey, Peppermint, Green, lemon + ginger.</i>	
Mocha	4.25
Hot Chocolate	3.60

+ Syrup 50p *Vanilla, Caramel, Cinnamon, Pistachio*

+ Decaf 25p + Oat Milk 50p + Coconut Milk 50p



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