

FOR THE TABLE

House Baked Focaccia & Hand Turned Butter £4.00

Mixed Marinated Olives £4.00

Padron Peppers, Hot Honey Sauce £6.00

Charcuterie Board, Milano Salami, Parma Ham, Smoked Speck Ham, Olives, Roquito Peppers, House Baked Focaccia, Balsamic & Olive Oil. £12 Per Person.

FRESH OYSTERS

Three £8.00 Six £14.00 Twelve £26.00

Served with Lemon, Tabasco or Shallot Vinaigrette

STARTERS

Blue Cheese Soufflé, Wilted Spinach, Pickled Grapes, Candy Walnuts £9.50

Pan Fried Scallops, Jerusalem Artichoke Puree, Nduja Crumb, Roasted Lemon £12.00

Chard Confit Garlic Tender Stem, Crispy Smoked Bacon, Pinenuts, Crispy Poached Hens Egg, Pesto Herb Dressing £10.00

Roasted Figs, Balsamic, Sun-Dried Tomatoes, Radish, Crumbled Goats Cheese or Vegan Feta. £9.00

Creedy Carver Confit Duck Rillettes, Onion Chutney, Toasted House Bread £10.00

MAIN COURSES

Rigatoni Arabiata, Creamy Gorgonzola Mousse, Toasted Pine Nuts (Vegan Available) £19.00

Pan Fried Seabass, Warm Potato Salad, Spinach, Tender Stem, Caponata Salsa £21.50

Lemon & Thyme Roasted Chicken Supreme, Pea Puree, Seasonal Greens, Potato Fondant, Rich Red Wine Sauce £23.50

170g 28 Days Dry Aged Bavette Steak with Truffle Butter, Dressed Rocket & Skin on Fries. £22.50

Fish Of the Day (See Specials Board) £ P O A

Five Spiced Crispy Slow Pulled Pork Croquette, Crisp Summer Salad, Fresh Apple, Spring Onions, Radish, Pickled Carrot, Toasted Sesame Seeds £21.50

SIDES (all £4.50)

Skin On Fries

Potato Fondant

Truffle & Parmesan Skin on Fries

Crisp Summer Salad with House Dressing

Seasonal Greens

DESSERTS

Salted Pistachio Semifreddo, Warm Chocolate & Caramel Sauce £9.50

Strawberry & Pimm's Eton Mess, Strawberry Compote, Pimm's Jelly, Meringue, Whipped Cream £9.50

Caramel Chocolate Tourte, Frozen Raspberries, Vanilla Ice-Cream £9.50

Warm Bakewell Slice, Sour Cherry Jam, Crème Anglaise £9.50

Selection Of 3 Cheeses with House Chutney, Poached Celery, Pickled Grapes & House Bread. £12.50