



## Lunch Menu

### 12-5pm Monday-Saturday

#### Oysters

Choose from: Plain | Chilli & coriander | Ponzu & chive | Shallot vinaigrette  
£3.5 each or 10 for £30

#### Small Plates

Bread & butter (4) (V) £4	Lamb samosas, mint yoghurt £7
Kataifi king prawns & dynamite sauce £8	Pickle power cheddar & leek croquettes (V) £6.5
Chicken thigh, tom tom sauce, cracker crumb £6.5	Falafels & houmous (Vg) £5
Buttermilk chicken & kimchi bao buns £7	Tomato, basil & mozzarella arancini (V) £6.5

#### Starters

Smoked brisket, pickles, caper & potato salad, coriander, melba £9.5

Mackerel, mollusc foam, sea herbs, saffron mussels, beetroot £9.5

Fish pie £9.5

Applewood smoked chicken scotch egg, parsley, green apple slaw £9.5

Overnight cauliflower soup, 'parmesan', shallot puree, crispy onion, chive (V) £8

Potato Sfogliatella, puy lentils, cashew pesto, tomatoes, shiso (Vg) £9

#### Mains

Shetland mussels in a tomato & chilli or garlic & parsley cream with fries £16

Tandoori leg croquette, boneless thigh, chana masala, onion bhaji, butter chicken sauce £17

Buttermilk turkey burger, buffalo mayo, pickles, apple slaw, fries £16

Chicken & wild garlic kiev, pine nuts, lemon cream, romanescos, smoked mash £21

Pressed lamb shoulder, pearl barley & onions, fondant potato, choucroute, jus £20

Veal osso bucco, smoked mash, tenderstem broccoli, roscoff, shallot gremolata £22

Skrei cod, peas, salt & vinegar potato terrine, scraps, dill, tartare cream £21

Wild garlic gnocchi, mozzarella bon bons, wye valley asparagus, walnut pesto, 'parmesan' cream (V) £18

Leek, thyme & mushroom pie, kale, spinach, miso soy, potato & lemon cream (Vg) £16

#### Desserts

Dark chocolate fondant, honeycomb, raspberry ice cream (V) £8

Açaí bowl, berries, banana, cherry granola, maple, chia (Vg) £8

White chocolate & pistachio profiteroles, northumberland honey, saffron cream (V) £7

Raspberry chocolate cremeux, dark chocolate aero, hibiscus sorbet (Vg) £8

Please ask your server for allergy information

Please be aware that we use the freshest, locally sourced ingredients, where possible. As a result there may be amendments made to dishes based on availability and quality of produce