



## *Nibbles*

Marinated Gordal olives 6

Pork puffs apple jam sage salt 5

Sourdough bread, whipped butter 6

Smoked Coppa, pickles 8

## *Starters*

Gin cured Sea trout, cucumber relish, oyster emulsion, dill, kelp cracker 15

Whipped goat's cheese, glazed beetroots, linseed, truffle honey 14

Torched mackerel, heritage tomatoes, pickled shallots, basil, plum tomato water 14

Mushroom tortellini, charred onion, confit egg yolk, chicken broth 14

## *Mains*

Roast lamb rump, slow cooked shoulder, spinach, smoked aubergine, chimichurri,  
sheep's curd, potato terrine 30

Roast cod loin, warm tartar, baby leeks, sea herbs, salt cod croquette 28

Pea and courgette risotto, roasted wild mushrooms, poached duck egg,  
feta cheese & lemon dressing 26

Corn fed chicken, braised baby gem, peas, broad beans, tarragon gnocchi  
& roast chicken butter sauce 28

*It is imperative you mention all allergies or intolerances at the time of ordering as we are not able to accommodate them all.  
We add a discretionary 12.5% service charge to your bill but please only pay it if you're happy with your food and service.*