



Nibbles

Marinated Gordal olives 6

Pork puffs, apple jam, sage salt 5

Sourdough bread, whipped butter 6

Smoked coppa, pickles 8

2 courses 38 3 courses 48

Starters

Gin cured sea trout, cucumber relish, oyster emulsion, dill, kelp cracker

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

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

Ham hock, confit egg yolk, apple, black pudding

Mains

Dry aged sirloin of beef

Roast pork belly

Corn fed chicken supreme

Beetroot wellington

All of the above are served with buttered hispi cabbage, glazed carrots, roast parsnip, cauliflower cheese and garlic and rosemary roast potatoes

Roast cod loin, warm tartar, leeks, sea vegetables, salt cod croquette

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.