



Nibbles

Marinated Olives (Ve) £6

Garlic & Thyme Focaccia crushed tomato, olive oil (V) £6

Humous, artichoke, coriander, linseed tuile (Ve) £6

Lamb Sausage Rolls ras el hanout mayo £7

Salt Cod Croquette red pepper & chorizo £9

To Start

Torched Mackerel crème fraîche, dill oil, cucumber & avocado (GF) £14

Burrata heritage tomatoes, basil oil, red wine pickled shallot, black olive crumb (V, GF) £14

Crispy Ham Hock pea, broad bean, radish, apple, black garlic & balsamic (GF) £12

Confit Garlic Courgette & Olive Oil Soup, pickled cucumber & fresh bread (Ve, GF*) £9

The Main Event

Pengethley 6oz Sirloin Steak tarragon emulsion, beer braised onion, watercress, rosti £32

Pengethley Pork fennel, aubergine, hasselback potato, maple & garlic sauce (GF) £28

Sea Bream romesco sauce, green beans & almonds, crushed new potatoes (GF) £26

Pan Fried Gnocchi cacio e pepe sauce, tomato, courgette & pepper (V) £20

On The Side

Green Beans & Almonds (GF) £5

Herby New Potatoes (GF) £5

Charred hispi cabbage, crispy onions £5

Parmesan & Chive Fries- truffle aioli (GF) £9

Fries (Ve,GF) £5

Please advise us on any other dietary requirements and ask your server for further information

(V) vegetarian, (VE) vegan, (GF) gluten free

