



SNACKS

- Marinated mixed olives £5 (GF/VG)
- Bread, honey & paprika butter £5
- Hot spicy sesame chicken wings, crispy onions £8 (GFA/DFA)
- Crispy jackfruit, pickled daikon, soy & mirin dip £8 (GF/DF/VG)
- Hummus, olives & flatbread £8
- Cauliflower pakora, lime pickle, mint yogurt £8 (GF)

STARTERS

- Beef brisket, rosti, fried egg, pico de gallo, chimichurri £10
- Curried monkfish, polenta chip, minted peas, scraps £9
- Asparagus, poached egg, parmesan, gremolata pangrattato £8.50 (GFA/DFA)
- Thai crab cake, tempura prawn, coconut chutney, chilli jam £10 (DF)

MAINS

- Hake, chermoula, baba ghanoush, fennel & orange, dukkah, new potato £24 (GF/DF)
- Lamb rump, sticky lamb rib, fondant potato, pea, lamb jus, gremolata pangrattato £27 (GFA)
- Chicken supreme, romesco sauce, roscoff onion, new potato, asparagus, toasted almonds £20 (GFA/DFA)
- Wild garlic potato dumplings, whipped feta, hot honey, hazelnuts, semi dried tomato £19
- Beef burger, maple bacon, cheese, onion chutney, burger sauce, fries, slaw £18.50 (GFA/DFA)
- Beer battered haddock, hand cut chips, minted peas, tartar sauce £19
- Spiced roast cauliflower, aloo chaat, dahl, chaat granola £18 (GFA/DF/VG)

SIDES

- Fennel & orange salad £5 | Polenta chips & chermoula £6 | Seasonal vegetables £4.50 | Rosemary fries £5 | Slaw £4

DESSERTS

- Lemon meringue, almond sponge, raspberries £9 (GF)
- Banana chocolate chip cake, caramelised banana, peanut brittle, banoffee ice cream £9
- Cardamom panna cotta, pistachio, pink peppercorn crumble, rhubarb £9 (GFA)
- Cheeses, crackers, grapes, chutney £13.50
- Sorbet - raspberry | lemon | mango £2.50 scoop | 3 scoops £7 (GFA/DFA)
- Ice cream - vanilla | chocolate | banoffee £2.50 scoop | 3 scoops £7 (GFA)

Please note that dishes come as stated on the menu any change or substitution may incur a supplement

(GF) Gluten Free (GFA) Gluten Free Adaptable (VG) Vegan (VGA) Vegan Adaptable (DF) Dairy Free (DFA) Dairy Free Adaptable

We strive to look after any guests with allergies, please inform your server if you have an allergy to any of the following:

Gluten, Milk, Eggs, Tree Nuts, Peanuts, Celery, Crustaceans, Fish, Lupin, Molluscs, Mustard, Sesame Seeds, Soybeans, Sulphur Dioxide or Sulphates

Please be aware that some of our dishes may be made Gluten or Milk Free however the kitchen works with all the other Allergens and therefore we cannot guarantee that there will not be traces.