

STARTERS

Ham hock and spring onion terrine, honey, and goat cheese	£9.25
Crab panna cotta, lobster, lemon, caper	£13
Spring pea and wild garlic velouté, white asparagus ricotta	£9
Chicken and mushroom pie, chip foam, malt vinegar, potato crackling	£9.5
Cauliflower glazed mushroom, kohlrabi, sweet and sour nuts	£8.75

MAINS

Cod-Ling fillet, pomme cocotte, cockles, brown shrimp, bone butter sauce	£19.5
Duck breast, duck Parmentier, parsley, beetroot, wild garlic	£24
Marinated bavette steak, Roscoff onion, salad, marmite mayo, fries	£21
Homemade beef burger, streaky bacon, cheese, homemade bacon burger bun, fries	£17

SIDES

Purple sprouted broccoli, chili and garlic dressing	£4.5
Roasted carrots, orange and fennel seeds	£4
Parmesan fries, truffle mayo	£4
Triple cooked chips, harissa dip	£5.5

DESSERTS

Chocolate fondant, macerated cherry, cherry sorbet	£9
White chocolate parfait, peanut, feuilletine, raspberry	£8.75
Rhubarb & almond tart, rhubarb sorbet	£9
Peanut parfait, vegan aéro, chocolate sauce, crumb ^[ve]	£8
Cheese & biscuits, beer chutney	£12

Our kitchen and front of house team members are always here to assist with any allergen question you may have, please just inform the team member who is looking after you. Due to the size of our kitchen we cannot guarantee that our products are free from nuts. A discretionary service charge of 12.5% will be added to your bill.