

Food

Bites

Antipasto board; Italian cured meats, British cheeses, quince, olives, nuts, sourdough			21
Grilled sourdough (ve*, gf*)	3.5	Nocellara del Belice olives (ve, gf)	4
Truffle mixed nuts (v, gf)	4	Padron peppers (ve, gf)	6
Chips, aioli, paprika salt (ve*, gf)	5		

Plates

Courgette flower, goat cheese, truffle honey (v)			8
Burrata, blood orange, radicchio, hazelnuts, capers, honey mustard dressing (v, gf)			10
Roasted cod, tomato, black olives, anchovies, capers (gf)			9.5
Monkfish scampi in beer batter with wild garlic mayonnaise			11
Chargrilled beef onglet, wild garlic and leek bubble, chimichurri sauce			13.5
English asparagus, romesco sauce, broadbean dressing, almond, Jersey Royal potatoes (v)			12.5
Beetroot falafel, goat's cheese stuffed pepper, rose harissa hummus, sesame seeds (v, gf)			9
Sicilian caponata, baby artichoke, vegan feta, pine nuts, rocket (ve, gf)			10
Braised duck leg, sweet young peas, lettuce, bacon and mint (gf)			14.5
Prawn and crab croquettes, piquillo pepper			8.5
Chorizo, red pepper stew, saffron aioli (gf)			10

Our plates are designed for sharing. We recommend 2-3 per person.

Sweet

Chocolate fondant, honeycomb ice cream, chocolate sauce (v)			8
Vanilla poached rhubarb & blood orange posset , almonds crumble (v, gf)			8
Affogato, vanilla ice cream (v, gf)			5

Please speak to us if you have any dietary requirements or allergies; we are happy to accommodate.

(v) = vegetarian (ve*) = vegan option available (gf) = gluten free (gf*) = gluten free option available