



Starters

Beef Duo

*Braised Ox Cheek, Bone Marrow
Savoury cabbage, Wild Mushroom Puree, Chefs Bread £9.5*

Duck Scotch Egg

Hoisin Butter Beans, Stem Ginger, Spring Onion Salad £8.95

Mackerel

Thai Green Curry Salad, Apple, Burnt Baby Gem £7.5

Beef Tomato Tartare (V)

*- Vegan option available -
Charred Cucumber, Pickled Baby Turnips, Raw Chard Puree
Soda Bread £6.95*

Mains

Trio of Lamb

*Rack, Rump, Liver
Chicory, Spiced Three Bean Salad, Quinoa
Peppermint Relish £22.5*

Sumac Chicken Breast and Gizzard Fritters

*Warm Parmentier Potatoes and Beetroot Salad, Baby Veg
Wild Garlic Pesto and Leaves £17.5*

Free Range Goat Duo

*Tagine, Faggots
Israeli Cous Cous, Okra, Roasted Red Pepper
Goats Cheese Crostini £19.95*

Fillet of Halibut

*Baby Shrimps, Langoustines
White Asparagus, Romanesco, Pea Puree, Wild Rice
Roasted Hazelnut Brown Butter £21.5*

Swordfish and Tuscan Seafood stew

*Mussels, Squid, Prawns, Octopus
Sweet Potato Gnocchi, Saffron Tomato Broth £18.5*

Spicy Tofu and Polenta, Harissa and Carrot Pancake (Vegan)

Radish, Lambs Lettuce, Kum Quat, Lemon Drizzle £13.5

Sides - Chef's Potato £2.5 - Vegetable Panache £2.5 - Garden Salad £2.5