



## NIBBLES

- Homemade bread, whipped butter 2.50  
Wasabi peas 2.50  
Nocellara olives 4.50  
Lamb sweetbread, curried aioli 4.50  
Tempura gherkins, sweet chilli aioli 4  
Prosciutto, melon, Manchego 4.50

## SIDES

- New potatoes, gremolata 4  
Triple cooked chips 4  
Skinny fries 3.50  
Spring peas & pods, lemon & mint dressing 4  
Greek salad 4

## STARTERS

- Soup of the day**  
Homemade bread, whipped butter 7
- Duck liver parfait**  
Bacon jam, caramelised apple, toasted brioche 8
- Blowtorched mackerel**  
Tabbouleh couscous, pomegranate, cardamom yoghurt 8
- Burrata**  
Tomatoes, olive, basil, sourdough crumbs, aged balsamic 8
- Pigeon wellington**  
Smoked beetroot, oyster mushroom, sorrel 9
- Sea trout mi-cuit**  
Cucumber, crème fraiche, horseradish, rye bread 9
- Crispy duck egg**  
Asparagus, parmesan, truffle 8

## MAINS

- IPA battered haddock**  
Triple cooked chips, crushed peas, tartare sauce 15
- Wild mushroom and chestnut risotto**  
Pecorino, watercress, truffle 15
- Hake fillet**  
King oyster mushroom, cep puree, wilted chard 18
- Dry aged pork cutlet**  
Sweet potato, spring greens, chimichurri 19
- Seabass**  
Pepperonata, samphire, aubergine jam 18
- Beef burger, brioche bun**  
Bacon jam, Applewood cheese, fries, smoked mayo, red cabbage slaw, onion rings 15
- Spring lamb wellington and sweetbread**  
Baba ghanoush, wild garlic, pommes Anna 21

## SIGNATURE

**8oz Flat Iron Steak**  
Triple cooked chips, watercress, slow roasted tomato,  
smoked mayonnaise, peppercorn sauce 20

**Chateaubriand for 2**  
Triple cooked chips, bone marrow, roasted shallots, king  
oyster mushrooms, slow cooked tomato, peppercorn  
sauce 21