



NIBBLES

- Homemade bread, whipped butter 4.50
Nocellara olives 4
Tempura gherkins & chilli mayo 4.50
Garlic ciabatta 4
Calamari & garlic mayo 4

SIDES

- Chunky chips 3.50
New potatoes with garlic oil & parsley 3.50
Honey glazed carrots & parsnips 3.50
Fine beans & shallots 3.50
Italian winter leaf salad 3.50

STARTERS

- Moroccan spiced butternut squash soup
Red lentil, harissa oil & Greek yoghurt
- Organic mozzarella
Shaved fennel, blood orange, pistachio & pomegranate
dressing
- Seared pigeon breast
Umbrian lentils, celeriac, pickled red cabbage & pancetta
crisp
- Duck liver parfait
Red onion, bacon jam, toasted brioche
- Salt cod brandade
"Scotch Egg", anchovy paste

MAINS

- 28 day aged ribeye steak
Triple cooked chips, peppercorn sauce, roasted tomato,
mushroom
- Pan fried sea bream
Saffron & leek chowder, new potatoes
- Crispy polenta
Wild mushrooms, ratatouille, truffle & goats cheese
- Pan fried hake
Cauliflower, sag-a-loo, pickled raisins
- Pork belly
Braised cheek, dauphinoise potato, glazed carrots, apple
sauce & crackling

NEW YEAR'S EVE 2019

3 Courses plus coffee
£39 per person
Tables available to book between 6-7pm, with a time allocation of 2 hours