



#### NIBBLES

- Homemade bread, malted whipped butter 3.5
- Tempura gherkins, sweet chilli sauce 4
- Slow roasted tomatoes and artichokes 4
- Salt and pepper squid, squid ink aioli 5
- Roasted Padron peppers 5
- Nocellara olives 4.5

#### SIDES

- Tenderstem broccoli, kimchi, toasted peanuts 4
- Maltese pink fir potatoes, confit garlic, rosemary 4
- Greek salad 5
- Honey and cumin roasted root vegetables 4
- Triple cooked chips 4
- Posh chips, truffle, parmesan and béarnaise 5.5

#### STARTERS

- Leek and potato soup 7
- parma ham crisps, homemade bread, whipped malt butter
- Goat's cheesecake 9
- walnuts, beetroots, olive
- Ham hock 8
- English mustard, bread and butter pickles
- Seared scallops 14
- cauliflower, apple, chorizo
- Duck egg caesar salad 7
- iced gem, parmesan, croutons
- Chicken liver parfait 8
- caramelised apple puree, bacon jam
- Moules marinière 8/16
- cream, white wine, focaccia

#### MAINS

- Wild mushroom and artichoke linguine 15
- truffle, parmesan
- Pan fried hake 18
- celeriac, brassicas, crispy pancetta
- Dingley Dell pork cutlet 19
- caponata, aubergine, greens
- Pan fried grey mullet 18
- patatas arrugadas, romesco, charred scallion
- Slow cooked chicken breast 16
- sun blushed tomato and courgette risotto
- 30 day aged ribeye steak 28
- triple cooked chips, béarnaise sauce, roasted bone marrow

#### FAVOURITES

Spiced duck breast 21  
carrot, bok choy, spiced hazelnuts

Ham hock and chicken pie 16  
chard, broccoli, salsa verde

IPA battered haddock 15  
triple cooked chips, pea puree,  
tartare sauce