



“Abbey Garden” (Hendricks, cucumber, apple, elderflower) 11

Seedlip Garden (zero alcohol spirit), elderflower tonic 6

#### NIBBLES

Nocellara olives 4.5 (V)

Salt and pepper squid, squid ink aioli 5

Homemade bread, whipped blue cheese butter 4 (VO)

Artichoke and slow roasted tomatoes 4 (V)

Tempura gherkins, sweet chilli aioli 4

#### SIDES

Triple cooked chips 4 (V)

New potatoes, confit garlic 4 (V)

Posh chips, truffle, parmesan and béarnaise 5.5

Tenderstem broccoli, kimchi, peanuts 4.5 (V)

Greek salad 5 (VO)

#### STARTERS

Duck croquettes  
roasted plum sauce 9

Ham hock terrine  
piccalilli purée, toast 7

Goat’s cheese soufflé,  
black garlic purée 8

Carrot soup  
homemade bread, whipped butter 7 (VO)

Slow roasted tomato and artichoke arancini  
watercress 7 (V)

Pan roasted scallops  
chorizo, apple, cauliflower 14

(V) - Vegan  
(VO) - Vegan option available

#### MAINS

Tandoori monkfish  
lentil dahl, smoked labneh 18

Wild mushroom and artichoke linguine  
Parmesan, truffle 15 (VO)

Pan fried stone bass  
saffron and mussel risotto 18

Pork rump  
piccolo parsnips, pig cheek, smoked  
garlic mash 18

Beetroot and barley risotto  
lemon oil, cime di rapa 15 (V)

Curried mutton pie  
mango and chilli salsa 15

#### FAVOURITES

Slow cooked rabbit leg  
mustard sauce, Lyonnaise onions,  
carrot 18

Beer battered haddock  
triple cooked chips, warm tartare sauce,  
pea purée 16

30-day-aged sirloin steak  
triple cooked chips, béarnaise sauce,  
roscoff onion 27