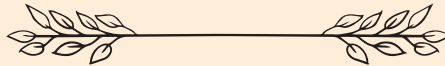


LET'S GET STARTED

MARINATED OLIVES & PARMESAN SHORTBREAD £6
FRESHLY BAKED FOCACCIA WITH WHIPPED BUTTER £6
PUFFED PORK CRACKLING IN A HOUSE SPICE BLEND £4.5



SHARING PLATES

WE RECOMMEND 2-3 PLATES PER PERSON WITH EACH DISH ARRIVING WHEN IT'S READY
PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR INTOLERANCES WE NEED TO BE AWARE OF

CURED SALMON £10.50

LEMON EMULSION, SOURDOUGH CRACKER, FENNEL, ARENKHA CAVIAR

COLEY OVER COALS (GF) £15.00

ASPARAGUS, PEAS, PEA PUREE

PORK BELLY (GF) (DF) £10.50

CHARRED CONFIT FENNEL, PICKLED FENNEL, MUSTARD, PORK CRACKLING

BRAISED LAMB SHOULDER (GF) (DF) £16

PUY LENTILS, MINT, CARROT & COCONUT

RAMEN (VG) (GF) £9.50

KOHLRABI TAGLIATELLE, VEGAN BROTH, SEASONAL VEG, SESAME OIL

JERUSALEM ARTICHOKE (VG) (GF) £9.50

SALSA VERDE, ARTICHOKE CRISP, BITTER LEAVES

FRESHLY BAKED FOCACCIA £6

WARMED WITH CHEESE ROYALE HERB OIL

SIDES £5

POTATOES & AIOLI
TENDER STEM BROCCOLI
SEASONAL BUTTERED GREENS



DESSERTS

RHUBARB CUSTARD PAVLOVA £7.50

DARK CHOCOLATE CREMEUX, VANILLA ICE CREAM £7.50