

SMALL PLATES

Crispy whitebait, tartare sauce

Pork rilette, celeriac remoulade & toasted sourdough

Spring pea & "feta" filo tartlet *(ve)*

MAINS

Roast chicken breast, crushed new potatoes, tomato & sherry vinaigrette

Grilled red mullet, toasted fregola, ezme, broad beans

Roast artichoke, spinach & lovage pesto pizzetta *(ve)*

DESSERTS

Raspberry & white chocolate choux bun, honey

Chocolate & pecan brownie, vanilla ice cream *(v)*

Apple & sour cherry pie, vegan custard *(ve)*

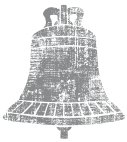
SIDES

Loaded wedge salad, chives, crispy onions, green goddess & buttermilk dressing
(v) + 7

Purple broccoli & smoked almonds + 8

Warm new potato salad, tomato, capers, smacked cucumbers *(ve) + 7*

Chips / Fries / Onion rings *(ve) + 5*



ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

A 12.5% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!) T&Cs – For full terms & conditions please view our main menu.