



## snacks

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| Kalamata and Haikidiki olives, lemon, rosemary (gf v)        | £4.50 |
| Spiced Marcona almonds, smoked paprika, red chilli (gf v)    | £4    |
| Charred sourdough, extra virgin olive oil, beet hummus £4.50 | £4.50 |
| Pan fried chipolatas, honey                                  | £5    |

## small plates

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| Today's soup, charred sourdough                              | £4    |
| Buffalo mozzarella, balsamic plums, smashed hazelnut (gf v)  | £7    |
| Sticky chicken wings, lemon, mint, pomegranate molasses (gf) | £7    |
| Crispy sweet potato crab cakes, coconut, rica-rica mayo (gf) | £6.50 |
| Italian prosciutto, grilled figs, pickled walnuts, mint (gf) | £6.50 |
| Beet cured salmon, thyme, Clementine (gf)                    | £6    |

## vegetables

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| French fries, hot mayo (gf v)                                 | £3 |
| Cauliflower rarebit, aged cheddar, English mustard (gf v)     | £5 |
| Massaged kale, extra virgin olive oil, toasted almonds (gf v) | £4 |
| Hasselback potatoes, melted tallegio, crispy sage (gf v)      | £4 |

## sandwiches

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| <b>all served on sourdough with French fries.</b><br><i>*Only available until 5pm</i> |       |
| Chicken breast, spinach, carrot and pumpkin seed 'slaw, smoked bacon mayo             | £8.50 |
| Steak sandwich; flat iron, beer braised shallots, pickled cucumber, watercress        | £9.50 |
| Grilled tallegio, beetroot, watercress, pickled pear                                  | £7.50 |

## large plates

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| Slow braised beef short rib, bone marrow, Scottish ale shallots, carrots, kohlrabi   | £14       |
| Chicken breast, orzo, lemon, thyme, oyster mushrooms, crème fraiche  | £12       |
| Baked macaroni cheese, aged cheddar, mozzarella, nutmeg, crispy brioche crumb (v)  | £9        |
| Pan fried monkfish, sweet potato, red lentils, turmeric, kale, lime, yellow curry, mango yoghurt (gf)  | £17       |
| Toulouse sausage, cauliflower and saffron gnocchi, pink peppercorns, ras-el-hanout, fennel seeds, parsley butter<br><i>*Vegetarian w/o the Toulouse sausage (gf v)</i> | £14<br>£8 |
| Beef burger, Applewood smoked, toasted brioche, french fries, dill pickle  | £12       |
| Charred 250g ribeye, grilled lemon, béarnaise sauce (gf)   | £18       |

## sweet plates

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| White chocolate and cranberry blondie, toasted hazelnuts, salted caramel buttercream (gf v)  | £6.50 |
| Pistachio polenta cake, Greek yoghurt, rose water, rose petals (gf v)  | £5    |
| Orange crème brulee, rosemary caramel, brown butter shortbread (gf v)  | £6    |
| Chocolate Delice; 70% chocolate, peanuts, dried fruits, honeycomb, clotted cream ice cream (gf v)  | £6    |
| <b>Baked to order;</b> American style chocolate peanut butter cookie, chocolate chips, vanilla ice cream (v) <i>*this takes a while but worth the wait</i> | £6    |

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Please alert us to any allergies. All dishes prepared in a kitchen that also handles gluten and nuts. We apply a discretionary 10% service charge on tables of 5 and over which goes directly to our staff. Gluten free bread is available. We only use cage free eggs. (gf) Contains gluten free ingredients (v) Vegetarian.

