

Nibbles.

Mixed Olives in Herbs & Lemon (VE) £4.00

MC: Nuts

Lovingly Artisan Sea Salt & Rosemary Focaccia and Balsamic Oil (VE) £6.50

Gluten, Sulphites

Starters.

Scallops, XO Sauce, Wasabi, Pak Choi £12.00

Mollusc, Dairy, Crustacean, Soy

King Prawn Taco, Salsa, Avocado, Pickled Onions £8.00

Sulphites, Crustacean, Gluten

Lamb Ribs, Chilli Glaze £9.00

Sulphites

Sweet Potato Onion Bhaji, Coriander "Yoghurt", Pomegranate (VE) £8.50

Soy

Steak Tartare, Mustard Emulsion, Crisp Bread £12.00

Gluten, Mustard

Mains.

Hake Fillet, Mussels, Garlic & Sea Herb Sauce £25.00

Dairy, Fish, Mollusc

Bone In Chicken Breast, Tarragon & Garlic Cream Sauce, Crushed Potatoes, Heritage Carrots £24.00

Dairy

Hasselback Potato, Summer Pesto, Black Garlic, Aioli (VE) £16.00

Nuts

12oz Tomahawk Pork Chop, Burnt Apple, Buttered Leeks, Colcannon, Cider Sauce £29.00

Dairy, Celery

3 Rack of Lamb, Mash, Asparagus, Mint & Chive Jus £33.00

Dairy, Sulphites, Celery

Sides.

Buttered Summer Greens £4.50

Dairy

Crispy New Potatoes, Herb Butter £5.00

Sulphites, Dairy

Glazed Baby Carrots £5.00

Dairy

Tenderstem Broccoli, Black Garlic, Parmesan £5.00

Dairy, Sulphites



We're really passionate about our food, which is prepared fresh daily. We support local farmers & producers as much as possible by sourcing our ingredients from them, and in some cases, growing or foraging it ourselves

Please make your server aware of any allergies prior to ordering as we do not offer a no trace policy.