

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, Pico De Gallo, 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.

Swordfish Loin, Tomato & Caper Salsa, Saffron Potato, Baby Corn & Courgette £25.00

Dairy, Fish, Sulphites

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

MC: Nuts

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

Dairy, Celery

3 Rack of Lamb, Dauphinoise, Tenderstem with Blue Cheese Granita, 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.