



Mixed bread, burnt onion butter v	6
Cast-iron cornbread v GF	7
Padron peppers, chilli, lime vG	8
Marinated nocellara olives vG GF	6
Chorizo, honey, mustard GF	9
Charcuterie board	26
Beetroot, fennel, horseradish crème fraîche, pickled red onion v GF	12
Prawn croquettes, citrus aioli	11
Dressed crab, citrus mayo, avocado, focaccia	16
Burrata, heritage tomato v GF	15
Mussels, cider & nduja broth, garlic focaccia	18
Market fish, capers, lemon, brown butter GF	32
Roasted aubergine, tomato ragu, burrata, parmesan v	19
Pork belly, crackling, shallot, cherry jus GF	24
Baked whole cauliflower, romesco, crispy onions vG	18
Half roasted chicken, confit onion gravy GF	22

SIGNATURE SELECTION 50pp

A multi-course meal of sharing-style dishes and desserts using seasonal ingredients – minimum two people

Confit potato, aioli v	6
Oven roasted fennel, artichoke hearts, bitter leaves, quinoa vG	8
Garlic greens v GF	6
Cos leaf salad, buttermilk, parmesan dressing v GF	8

We work directly with likeminded farmers and suppliers who share our ethical and sustainable values. One of the great joys of doing what we do is being able to support local producers like Lake District Farmers, Ginger Pig, Neal's Yard, and Portland Shellfish.

v – vegetarian, vG – vegan, GF – gluten-free

Before you place your order, please let your server know of any allergies or intolerances.

A discretionary 12.5% service charge is added to all of our bills.