

Paloma Sbagliato | 12

El Jimador Blanco, St Germain, Grapefruit, Sugar, Prosecco

Negroni | 12

Campari, Beefeater Gin, Antica Formula, Orange

Snacks

Nocellara Olives (ve) | 5.5

Native Oyster | 4.5 | 6 for 20

Pickled Grapefruit Gel

TAC Hashbrown | 3

Burnt Onion Mayo, Parmesan (v)

Baltzersen's Sourdough | 6

EVO Oil & Aged Balsamic (ve)

Salt & Chilli Shallot Petals | 5

Sweet Chilli Mayo (v)

Starters

Braised Pigs Cheek | 11

Roast Salsify, Black Truffle Jus

Smoked Duck Breast | 10

Forced Rhubarb, Chicory, Black Pepper

Torched Red Mullet | 11

Gooseberry, Cold Fermented Sand Carrot, Dill Vinegar

Charred Yorkshire Asparagus | 9.5

Crispy Hens Egg, Smoked Wild Garlic Butter (v)

Spring Pea Veloute | 8

Crème Fraîche & EVO Oil, Mint (v)

Charred Leek & Chive Tartlet | 9

Romesco Sauce, Black Garlic Vinaigrette (v)(n)

Mains

Slow Cooked Lamb Shoulder | 24

Lettuce, Broad Bean & Pea Succotash, Feta, Pan jus

Creole Sea Bass | 22

Asparagus, Gnocchi, Chive Beurre Blanc

Roasted Guinea Fowl | 23

Smoked Bacon, Braised Gem, Spring Pea

Three's A Crowd Fish & Chips 19.5

Minted Peas, Tartare Sauce, Charred Lemon

Add Chip Shop Curry Sauce | 2

Jerusalem Artichoke Truffle Ravioli | 16.5

White Wine & Plant Cream Emulsion, Chilli & Lemon Pangrattato (ve)

Courgette Cacio e Pepe | 17

Smoked Almond & Nettle Gremolata (ve)(n)

Sides

Braised Leeks, Caper & Chive Dressing (ve) | 5.5

Honey Mustard Butter Jersey Royals (v) | 6.5

Asparagus, Spring Pea, Lemon & Feta Salad (v) | 6.5

Triple Cooked Chips (ve) | 5

Espelette, Parmesan & Truffle Fries (v) | 6.75

(v) Vegetarian (ve) Vegan (n) Nuts

Please Notify A TAC Team Member Of Any Allergies Or Intolerances