

Homemade Bread Board, duo of butters, olive oil & balsamic vinegar 8.95 (V, can be VE)

Bar Tapas, homemade bread, duo of butters, nuts, hummus & olives 12.95 (V, can be VE)

To start

Soup of the Day, homemade bread and butter 10.50 (V, can be DF & GF)

Sauvignon Blanc, Chile

Crab Thermidor Tart, pickled apple, brown crab mayo, nori powder 13.00

Riesling, Germany

Sweet potato & Spinach Scotch Egg, goats curd, roasted hazelnuts, vadouvan curry sauce 11.50 (GF, can be DF)

Zinfandel, Italy

Whiskey Cured Torched Trout, soused grelot onions, micro cress, onion snow 13.00 (GF, can be DF)

Sauvignon Blanc, New Zealand

Crispy Pork Terrine, mustard sabayon, roasted cauliflower, pickled vegetables, croutes 12.00 (can be GF & DF)

Chardonnay, Australia

Mushroom Croquettes, tarragon espuma, pickled onion pearls, mushroom ketchup 12.00 (VE, can be GF)

Pinot Grigio, Italy

Mains

Fish of the day, squid ink gnocchi, pickled radish gel, kale, brown shrimps, fish jus 33.95 (DF)

Albarino, Spain

Beef Fillet, charred shallot, beef fat potato, bone marrow mayo, sauté mushrooms, red wine jus 44.95 (can be GF & DF)

Valpolicella Ripasso Superiore, Italy

Slow Cooked Pork Belly, rib & apricot bonbon, smoked buttermilk mash, hispi cabbage, cider jus 32.95 (can be GF & DF)

Shiraz, Australia

Roasted Corn Fed Chicken Breast, basil mousse, potato fondant, confit leeks, spinach, pickled mushrooms, red wine jus 32.95

(can be GF & DF)

Viognier, France (bottle only)

Braised & Pressed Jacob's ladder, roasted garlic mash, piccolo parsnips, beef dumplings, tarragon gremolata, red wine jus 35.95

(can be GF & DF)

Chianti Riserva, Italy

Baked Aubergine, falafel, smoked coconut yoghurt, napa cabbage, satay sauce, coconut curds 27.95 (VE & GF)

Pinot Noir, New-Zealand

Salt Baked Celeriac, roasted garlic mash, Cafe de Paris Butter, cavolo nero, pickled celery, crispy leeks 27.95 (VE & GF)

Rioja Blanca, Spain

Please note that paired wine and cocktail pairings are additional options.

Sides

Triple-cooked chips or french fries (DF, can be GF)

Smoked buttermilk mash (GF)

Garden salad (GF, DF)

Buttered vegetables (GF, can be DF)

Each 5.95

We add a 12.5% discretionary gratuity to the bill, if however, you would like this changed please let us know

Not all ingredients are listed. All of our food is prepared fresh in our kitchen, where allergens are present, please speak to the restaurant manager if you require further information about allergens and ingredients.