

STUDIO 5IVE

Nocellara olives £3.0

Salted Marcona almonds £3.0

STARTERS

Spiced cauliflower, pickled turnip, hummous £6.0

Roasted heritage carrot, nigella, feta, honey £5.0

Fish fry, chilli chutney £6.5

Chicken liver, cumin, lemon, hoshaf £7.2

Pistachio and pea pastilla, zhug £7.0

Mussels, chilli, lemongrass, chervil £6.0 / £10.0

Daily bread £2.0

MAINS

Beetroot tart, hazelnuts, goat's curd £8.5

Smoked aubergine, tahini, garlic, lemon £9.0

Prawn, chickpea, blackened peppers, fried bread £11.5

Beef cheek, braised fennel, carrot puree £13.5

Whole seabass, brown shrimp, capers, herbs £14.5

Blythburgh pork chop, spinach, lemon £15.0

SIDES £4.0

Hand cut fries

Butter poached charlotte potatoes

Roasted stem broccoli, vinaigrette, almonds

Braised peas and lettuce

Charred corn, habanero butter

PUDDINGS

Chocolate brownie fudge sundae £8.0

Eton mess £7.5

Sticky toffee pudding, custard, toffee sauce £7.5

Ice creams and sorbets £3.5 / £5.0

Please speak to a member of staff about any dietary requirements including allergies and intolerances.