

Evening menu  
6pm - 10pm

## Appetisers

- Pea & mint soup, creme fraîche 9
- Whipped cod's roe, wild mushrooms, crispy poached egg 14
- Roast whole aubergine, lemon tahini, pomegranate molasses, lychee 11.5
- Whole globe artichoke vinaigrette 9
- Savoy cabbage, tomato concasse, spring onions, capers 8

## Snacks

- Tempura courgette, goats cheese bon bon, truffle mayo 8.5
- Scottish smoked salmon, sourdough toast 11
- Club sandwich - chicken, bacon, tomato, lettuce & tarragon mayonnaise 14
- Focaccia, gremolata sauce 6
- Korean style meatballs, peanuts, Gochujang aioli 11.5

## Salads, plants & grains

- Roast cauliflower 'rarebit', green lentils, chermoula, crispy chickpeas 16 (vegan option available)
- Devonshire crab linguine, lemon, parsley, chilli 19
- Chicken, avocado & pumpkin seed salad 16
- Roast cauliflower, dukkah, radish, pomegranate, herbs & sweet potato hummus 17
- Greenberry salad - white crab meat, pan roasted asparagus, shaved cucumber, radish, baby gem, lemon & tarragon dressing 17
- Lemon zest & herb risotto 15
- Endive, Roquefort & candied pecan salad 14
- Moving mountains vegan burger, vegan 'cheese', crispy onions, fries & garlic 'aioli' 17

## Meat and Fish

- Blackened salmon, roasted baby gem, Sriracha butter, lemongrass, kaffir lime & coconut sauce 25
- Moroccan spiced lamb burger, pickled cucumber, sweet potato fries, harissa mayo 19
- Pan roasted hake, Bilbaina sauce, wakame, olives 29
- Chicken Schnitzel Holstein, St.Ewe fried egg, capers, anchovies 23
- Smoked fish pie, haddock, salmon, cod, tiger prawns, boiled eggs, dill béchamel & Red Leicester mash 25
- Battered haddock, triple cooked chips, minted mushy peas & tartare sauce 16.5

## Sides

- Fries 6
- Sweet potato fries 6
- Rocket & parmesan salad 6
- Tenderstem broccoli, Marmite butter, pine nuts 6
- Tomato & basil salad, vegan feta 6

Please note while some dishes are gluten free our kitchen is not a gluten free environment. Some dishes contain nuts.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Before ordering please speak to us about any food allergies or intolerance.

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill which is distributed to all staff (less 5p per £1 for credit card charges & administration costs relating to distribution of the Tronc. The company does not profit from this)