



Snacks

Smoked Dry Roasted Nuts <i>vg, gf</i>	3
Nocellara Olives <i>vg, gf</i>	3.5
Bread & Dripping Butter	4

To Drink

Bobby Burns <i>Benromach 10, Cocchi Rosa</i>	12.5
Cadillac Jo' Margarita <i>Mezcal, Chilli, Citrus</i>	12.5
El Fuego <i>Rum, Coconut, Passion Fruit</i>	12.5

Small Plates

Pumpkin Salad <i>vg, gf</i> <i>Charred Kale, Pickled Red Onion, Toasted Pumpkin Seed</i>	6.5	Bonfire Potato <i>vg, gf</i> <i>Onion Chutney, Potato Crumb Add Braised Beef Jam</i>	7.5 +3
Cured Salmon <i>gf</i> <i>Celeriac Remoulade, Chive Oil</i>	10.5	Smoked Barbary Duck Breast <i>gf</i> <i>Clementine, Shallot</i>	18
Sticky Aubergine <i>vg, gf</i> <i>Zhoug, Walnut Granola</i>	9	Aged Pork Belly <i>gf</i> <i>Fish Sauce Caramel, Apple & Ginger Compote, Scratchings</i>	12
Woodfired Carrots <i>vg, gf</i> <i>Coconut Labneh, Dukkah Spice, Fermented Carrot</i>	7.5	Torched Bream <i>gf</i> <i>Marinated Courgette, Tahini & Lemon Dressing</i>	12.5
Crispy Sprouts <i>vg, gf</i> <i>Sprout Kimchi, Chestnut & Umeboshi Plum Pureé</i>	8.5	Lamb Mixed Grill <i>gf</i> <i>Loin Chop, Smoked Sausage, Liver Bacon Jam, Lyonnaise Sauce</i>	11.5

Centrepiece Plates

Grilled Brill <i>gf</i> <i>Lemon & Cumin Brown Butter Sauce, Smoked Samphire</i>	42
Smoked Spatchcock Chicken <i>gf</i> <i>Honey & Mustard Mayo</i>	38
Mushroom Parfait <i>vg</i> <i>King Oyster Mushroom, Port Glaze, Toasted Bread</i>	29

We are a cashless venue & accept all major credit cards, a discretionary 12.5% service charge will be added to your final bill
To ensure your safety, please inform us of any allergies you have before placing your order.

v // Vegetarian vg // Vegan gf // Gluten Free gfo // Gluten Free Option