



DINING

may 2025

STARTERS

hispi cabbage, crispy shallots, parsley beurre blanc v 8
beetroot salad, sweet potato, baby spinach, walnut, citrus vg 9
moules marinière, sourdough toast 10
torched mackerel, pink fir apple salad, pickled red onions gf 12
steak tartare, confit egg yolk, rosemary focaccia 14

MAINS

wild garlic risotto, choice of crispy bacon or herb migas v* 16
cauliflower florets, homemade tahini & hummus, quinoa, spelt, pomegranate vg gf 16
milk-poached cod fillet, leek & fennel barigoule 25
grilled lamb chops, asparagus, purple potato mash, salsa verde gf 28
35 day dry-aged ribeye & chips, peppercorn sauce gf 35

SIDES

green salad vg gf 3.5
tenderstem broccoli vg gf 4
fries gf 4

PUDDING

lemon posset v 8
tiramisù v 8
cheese plate- manchego, baron bigod, white ylake driftwood, isle of wight blue 13

Let staff know of any allergies/ dietary requirements. A 12.5% discretionary service charge will be added to your bill.