

## DINNER MENU

OUR DISHES ARE DESIGNED FOR SHARING

WE RECOMMEND THREE SAVOURY DISHES PER PERSON

### VEG

Winter coleslaw, caramelised macadamia, mango .....	£6.5
Burrata, pink grapefruit, caraway, baby basil .....	£12
Chargrilled broccolini, skordalia, chilli oil.....	£9
Five spice tofu, tomato and cardamom passata, braised aubergine .....	£9
Roasted delicata pumpkin, rainbow chard, manouri tart .....	£8
Fondant swede, savoy cabbage, Caerphilly cheese.....	£8.5
Roasted cauliflower, ricotta, golden raisins, capers.....	£9

### FISH

Crispy baby squid, almond tarator, lime relish .....	£9.5
Spiced gurnard wrapped in banana leaf, pineapple sambal .....	£11
Seared prawns, fennel, white oregano, feta .....	£12.5
Chargrilled octopus, salmorejo sauce, morcilla .....	£12
Seared barramundi, salsify, peas, broad beans, Chinese sausage .....	£12.5
Seared scallops, fennel puree, apple salsa.....	£12
Salmon and bulgar wheat tartar, preserved lemon salsa .....	£11

### MEAT

Twice-cooked baby chicken, lemon myrtle salt, chilli sauce .....	£8.5
Rabbit pastilla.....	£12
Hibiscus and tea smoked quail, cumquat and clementine relish .....	£12
Presa iberica carpaccio, manouri, pine nuts .....	£11
Slow cooked pork belly, coco bean cassoulet, salsa verde .....	£11
Seared lamb cannon, celeriac and barberry salad, green chilli sauce .....	£12

### SWEETS

Chocolate hazelnut slice, mahlab, cherries .....	£8
Vanilla rice pudding, roasted pistachio, rose .....	£7.5
Lime curd, meringue, tapioca, mango .....	£7.5
Mincemeat strudel, burnt orange ice cream.....	£7.5
Chocolate rum financier, chestnut cream, candied chestnut.....	£8
Caramel and roasted peanut ice cream, chocolate sauce .....	£7.5
Blackcurrant sorbet, cassis liqueur .....	£3.5