

Homemade Bread Board - £11.95 - duo of butters, olive oil & balsamic vinegar (V, can be VE)

Bar Tapas - £12.95 - homemade bread, duo of butters, nuts, hummus & olives (V, can be VE)

To Start

Soup of The Day - £11

homemade bread (V, can be GF & VE)

Sauvignon Blanc, Chile

Lemongrass Cured Trout - £13

Horseradish buttermilk dressing, pickled apple, dill mayo (can be GF & DF)

Albarino, Spain

Spring Vegetable Tart Fine - £12

Fennel jam, torched grapefruit, oak leaf lettuce (VE)

Rioja Blanca, Spain

Brulee of Chicken Liver Parfait - £13

chicken fat brioche, chutney, mixed salad (can be GF)

Hundred Hills Rose, England

Crispy Pulled Pork Terrine - £13

maple BBQ gel, pineapple and lime salsa, vegetable vermicelli (can be GF & DF)

Chianti Riserva, Italy

Marinated Heritage Tomato - £12

Compressed melon, balsamic pearls, goat cheese mousse, honeycomb (GF, can be VE)

Pinot Grigio, Italy

Mains

Fish of the day - £33.95

crispy prawn brandade, sauteed purple potatoes, confit courgettes, roasted mooli, lovage cream sauce (can be DF & GF)

Picpoul (bottle only)

Beef Sirloin - £44.95

Potato terrine, poached sand carrot, sauté spinach & wild garlic, peas, red wine jus (can be DF & GF)

Chianti Riserva, Italy

Slow Cooked Pork Belly - £33.95

rib & apricot bonbon, smoked buttermilk mash, hispi cabbage, cider jus (can be GF & DF)

Crianza, Spain

Corn Fed Chicken Breast - £34.95

confit chicken wing, barrel potatoes, vegetable fricassee, sauce vierge (can be GF & DF)

Chardonnay, Australia

Lamb Pave - £35.95

Pressed lamb belly, salt baked sweet potato, braised baby gem, anchovy crumb, babaganoush, lamb jus (GF, can be DF)

Salice Salentino, Italy

Hot Honey Roasted Cabbage - £29.95

smoked leeks, torched sweetcorn, burnt leaf mayo, leek and popcorn veloute (VE, can be GF)

Pinot Noir, New-Zealand

Crispy Vegetable Pave - £28.95

glazed baby carrots, pickled okra, spring greens, vadouvan curry (can be VE & GF)

Sauvignon Blanc, New Zealand

Sides - each £5.95

Triple-cooked chips or french fries (DF, can be GF) Smoked buttermilk mash (GF)

Garden salad (GF, DF) Buttered vegetables (GF, can be DF)

Not all ingredients are listed. All of our food is prepared fresh in our kitchen, where allergens are present, please speak to a manager if you require further information about allergens and ingredients. *Please note that paired wine are additional options

We add a 13.5% discretionary gratuity, 100% of which goes to our team. If you would like this changed or removed please let us know.