

Homemade Bread Board, duo of butters, olive oil & balsamic vinegar 8.95 (V, can be VE)

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

To start

Soup of the Day, homemade bread and butter 10.50 (V, can be DF & GF)

Sauvignon Blanc, Chile

Chicken Liver Parfait, chicken fat brioche, apple & chilli chutney 13.00 (can be GF)

Rioja Banda Azul, Spain

Beetroot Hummus, confit butternut squash, mixed seeds cracker, balsamic gel 11.50 (VE, can be GF)

Provence, France

Salt Cod Mousse, pickled cucumber, curried cauliflower, lemon gel, batter wafer 13.00 (can be GF)

Sauvignon Blanc, New Zealand

Smoked Duck Breast, butternut squash fondant, caramelised grapefruit, pumpkin seed tuille, frisee lettuce 12.00 (can be GF & DF)

Pinot Noir, New Zealand

Goats Cheese Panna Cotta, smoked beetroots, beetroot consomme, burnt apple puree, olive crumb, rocket 12.00 (V, can be GF)

Albarino, Spain

Mains

Fish of the day, confit ratté potatoes, jerusalem artichokes, kale, parsley sauce 33.95 (can be GF & DF)

Albarino, Spain

Beef Fillet, charred shallot, beef fat potato, bone marrow mayo, sauté mushrooms, red wine jus 44.95 (can be GF & DF)

Valpolicella Ripasso Superiore, Italy

Slow Cooked Pork Belly, rib & apricot bonbon, smoked buttermilk mash, hispi cabbage, cider jus 32.95 (can be GF & DF)

Shiraz, Australia

Roasted Crown of Poussin, boulangere potatoes, blackened sweetcorn, nduja, pak choi, red wine jus 32.95 (can be GF & DF)

Viognier, France (bottle only)

Braised & Pressed Jacob's ladder, roasted garlic mash, piccolo parsnips, beef dumplings, tarragon gremolata, red wine jus 35.95

(can be GF & DF)

Chianti Riserva, Italy

Miso charred Hispi Cabbage, romesco, pearl barley risotto, caramelised hazelnut crumb 27.95 (VE, can be GF)

Chardonnay, Australia

Cauliflower Kiev, garlic & herb butter, parmentier potatoes, soya beans, caper beurre noisette 27.95

(V, can be VE & GF)

Rioja Blanca, Spain

Please note that paired wine and cocktail pairings are additional options.

Sides

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

Smoked buttermilk mash (GF)

Garden salad (GF, DF)

Buttered vegetables (GF, can be DF)

Each 5.95

We add a 12.5% gratuity to the bill, if however, you would like this changed please let us know

Not all ingredients are listed. All of our food is prepared fresh in our kitchen, where allergens are present, please speak to the restaurant manager if you require further information about allergens and ingredients.