

**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)

Pinot Noir, New Zealand

**Wild Rocket Hummus**, confit butternut squash, mixed seeds cracker, dukkah 11.50 (VE, can be GF)

Folc Rose, England

**Charred Mackerel**, ceviche, cucumber & apple jelly, pickled vegetables, burnt lemon gel 13.00 (can be GF & DF)

Sauvignon Blanc, New Zealand

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

Merlot, Chile

**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, chive beurre blanc 33.95 (can be GF & DF)

Albarino, Spain

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

St Emilion Grand Cru, France

**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

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

(can be GF & DF)

Valpolicella Ripasso Superiore, Italy

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

Chianti Riserva, Italy

**Pan Roasted Chilli Broccoli**, horseradish gel, confit barrel potatoes, crispy egg, broccoli espuma, plant based jus 27.95

(V, can be DF & 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.