THE ALPACA X THE NEIGHBOURS

FISH - STEVE HATT / MEAT - JAMES ELLIOT / BREAD - SOURDOUGH SOPHIA

STARTERS / SMALL PLATES

PICKLED VEG (VG) **£4.5**
NOCELLARA OLIVES (VG) **£4.5**
TOMATO & ANCHOVY TOAST **£7**
COBBLE LANE CURED MEAT **£7.5**
SWORDFISH CARPACCIO, CANDY BEETROOT **£12**
OX CHEEK CROQUETTES **£9.5**
KING OYSTER MUSHROOM "CALAMARI", AIOLI (VG) **£8.5**
PADRONS, MALDON SALT (VG) **£7.5**
SQUID & CRAYFISH FRITO, LEMON AIOLI **£9**
CORN RIBS, AGAVE, CHILLI (VG) **£8**

ROASTS - WITH ALL THE TRIMMINGS

FREE-RANGE NORFOLK GRAIN-FED CHICKEN, CUMBERLAND PORK STUFFING **£19.5**
ROAST IRISH BEEF RUMP **£23.5**
BUTTERNUT SQUASH, MUSHROOM & SPINACH WELLINGTON (V)/(VG) **£19.5**
HAMPSHIRE PORK BELLY, APPLE SAUCE **£20.5**
HALF SHOULDER OF WELSH LAMB, CAULIFLOWER & LEEK GRATIN **£65 SERVES 2-3**

MAINS

WINTER SALAD, CHARGRILLED CHICKEN OR FRIED SEITAN BITES (VG), PURPLE SPROUTING BROCCOLI, CANDY BEETROOT, SOY BEANS, AGAVE & GRAIN MUSTARD DRESSING **£15.5**
FISH & CHIPS, TARTAR, MINTED MUSHY PEAS, CURRY SAUCE **£19**
VEGAN SMASHBURGER, SALAD, "CHEESE", BURGER SAUCE (VG) **£12.5**

SIDES

SWEDE MASH **£3.5** (VG)
CAULIFLOWER CHEESE & LEEK GRATIN (V) **£6.5**
PIGS IN BLANKETS **£5.5**

DESSERTS

APPLE & RHUBARB CRUMBLE
WITH CUSTARD (V) OR ICE CREAM (VG) (GF) **£8.5**
BURNT BASQUE CHEESECAKE, CHERRY COMPOTE (V) **£8.5**
STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE,
VANILLA ICECREAM (V) **£8.5**
VEGAN ICE CREAM & SORBETS (PER SCOOP) (VG) **£2**

THE ALPACA X STEVE HATT

FEATURED WINES BY THE GLASS

FIANO, MANDAROSSA, SICILY, 2025

CRISP & REFRESHING WHITE, APRICOT, CITRUS, SALINE, MEDITTERRANEAN HERBS

PAIR WITH: SQUID & CRAYFISH FRITTO, CRAB ROLL, DOVER SOLE, CHICKEN CEASAR

BACCHUS, NINE OAKS, KENT, ENGLAND, 2024

FRESH, BONE-DRY WHITE. MINERALS, ELDERFLOWER, CITRUS

PAIR WITH: MUSSELS IN CIDER, SCALLOP & BACON ROLL, NDUJA LANGOUSTINE

LAGAR DE BOUZA, ALBARINO, SPAIN, 2024

LIGHT, CLEAN YET COMPLEX WHITE, LEMON, MINERALS, STONE-FRUIT, APPLE

PAIR WITH: NDUJA LANGOUSTINE, TUNA TARTARE

THE PERFECT PAIRING WITH PAELLA!

PIQUEPOUL TERRET, PIQUE & MIXE 2025

BRIGHT, PALE VERY LIGHT, VERY FRESH WHITE, GRAPEFRUIT, SALINE

PAIR WITH: MUSSELS, CLAMS, THE PERFECT PAIRING WITH OYSTERS!

GABRIËLSKLOOF ROSEBUD ROSÉ, SOUTH AFRICA, 2025

DRY, VIBRANT, AROMATIC ROSÉ. WATERMELON, TART RHUBARB, HINT OF ALMOND

PAIR WITH: SHELL-ON PRAWNS, CLAMS, TUNA CEASAR

DIKA FRANCOVKA, BLAUFRÄNKISCH, CROATIA, 2022 (SERVED CHILLED)

JUICY, SMOOTH, MEDIUM-BODIED, CHILLED RED, PLUM, BLACKBERRY, CHERRY

PAIR WITH - OYSTER MUSHROOM CALAMARI, CHARCUTERIE, BEEF CARPACCIO,

TUNA CEASAR