



FOR THE TABLE

Gordal olives (vg) 5
Focaccia, olive oil, balsamic vinegar (vg) 5.5
Padron peppers, smoked salt, sumac (vg) 7

SMALL PLATES

Burrata di Puglia, broad beans, peas, hazelnuts, red chicory, pesto dressing (v) 12
Chorizo & manchego croquettes, paprika aioli, Aleppo chilli 8.5
Tiger prawns, chorizo, chickpeas 10
Korean fried chicken, spring onion, sesame 9
Roasted aubergine, feta, hot honey, mint (v) 8.5
Salt and pepper squid, spring onion, chilli, aioli 10
Aged steak tartare, dripping toast, confit egg yolk, pecorino 13

TODAY'S SPECIALS

Slow cooked lamb belly, pickled Heritage carrots, salsa verde 24
Pappardelle pasta, rabbit, cider, mustard, English pea and Parmesan 19.5

MAIN COURSE

Angus beef burger, truffle mayo, caramelised red onion, mature cheddar, bitter leaves, skin-on fries 18.5
Pea & asparagus risotto (v) (vg on request) 18.5
Hake, butterbeans, chorizo, tenderstem broccoli, salsa verde 24
North Sea haddock, triple cooked chips, mushy peas, tartare sauce 18.5
Dry-aged sirloin, triple cooked chips, peppercorn sauce, watercress 30
Caesar salad: baby gem, soft boiled egg, Caesar dressing, Parmesan, focaccia croutons 14
Add chicken 3.5

SIDES

Triple cooked chips 6 | Skin-on fries 5.5 | Tenderstem broccoli in garlic butter 5.5 |
Potato salad 5.5 | Bitter leaf salad 5.5 | Parmesan & truffle fries 7