



FOR THE TABLE

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

SMALL PLATES

- Burrata, heritage carrots, carrot top pesto, harissa, sourdough 12.5
- Salt & pepper squid, chilli, spring onion, roasted garlic aioli 9
- Roasted aubergine, feta, hot honey, mint, coriander (v) 8.5
- Watermelon sashimi, ponzu, wasabi (vg) 9
- Tiger prawns, chorizo, chickpeas, Padrón peppers, chilli & garlic 10
- Korean fried chicken, spring onion, sesame 9
- Pork belly croquettes, red pepper jam 9
- Chicken liver parfait, cornichons, chutney, toast 8.5

TODAY'S SPECIALS

- Ox cheek ragu, pappardelle, parmesan 19
- Pan-roasted hake, tomato Provençal, marinated courgette 22.5
- Pan-fried rump of Devon lamb, courgette purée, courgettes in herb dressing 24

MAIN COURSE

- Angus beef burger, truffle mayo, caramelised onion, mature Cheddar, bitter leaves, fries 18.5
- Shire's farm chicken schnitzel, garlic butter, parmesan, fennel salad, rocket 17
Add egg 1.5
- Beer-battered North Sea haddock, triple cooked chips, mushy peas, tartare sauce 18.5
- 350g rib eye on the bone, triple cooked chips, watercress 33
Choose peppercorn sauce or chimichurri
- Aubergine & cauliflower salad, kale, peanuts, pomegranate, lime pickle dressing 16
- Caesar salad: baby gem, soft boiled egg, Caesar dressing, Parmesan, focaccia croutons 14
Add chicken 3.5

SIDES

- Triple cooked chips (vg) 6 | Skin-on fries (vg) 5.5 | Tenderstem broccoli, garlic butter (v) 5.5
- Rocket & Parmesan salad (v) 6 | Parmesan & truffle fries 7