



## Snacks

Skillet-baked brioche, onion and thyme glaze, butter, smoked salt 6/8

Orange, garlic & oregano olives (ve) (df) (gf) 7

Padron peppers, dashi emulsion (ve) 7

Smoked Ashmore cheese croquette, chilli emulsion (v) 3ea

Potato hash, whipped smoked cod roe, lemon zest 3ea

## Starters

Harissa lamb taco, chimichurri, shallot, lime crème fraîche, Tabasco emulsion (gf\*) (df\*) 15

Crispy cauliflower, cauliflower couscous, hot honey, yoghurt (gf) (v) (ve\*) 14

Smoked haddock tart, sweet leeks, Lyonnaise onions, baked hollandaise 16

Cured duck salad, sherry & port dressing, radicchio, rhubarb, orange (gf) 15

Grilled monkfish tail, lobster jus, bitter leaves, samphire, smoked almond (gf) (df\*) 17

## Roasts

Our meat is sourced from Longcroft & Old, a renowned butcher known for collaborating directly with farmers to provide the highest quality cuts. All meats are fire-cooked to enhance their natural flavour. Each roast is served with crispy roasted potatoes, glazed carrot, Yorkshire pudding, seasonal greens, and rich gravy

Rare roasted beef with horseradish cream (gf on request) 31

Rolled Longland Farm lamb leg with mint sauce (gf\*) 29

Smoked Ashmore & potato pithivier pie v (ve alternative on request) 27

**Add roasted cauliflower cheese 5.5**

## Mains

Grilled sea bream, charred lime, butter & chive sauce (gf) 37

Grilled Mangalitsa pork chop: fresh radish, leek, broccoli, apple sauce (gf\*, df\*) 35

Spinach and ricotta tortelloni, English asparagus, white asparagus velouté, toasted pine nuts (v) (ve\*) 29

Lion's Mane schnitzel: cauliflower, blue cheese, buffalo sauce (v) 30

## Sides

Mash potato, pickles, bacon crumb (gf) (v\*) 8

Crispy potatoes, garlic & herb salt (gf) (ve) 7

Hot honey glazed heritage carrots, feta cheese (gf) (v) (df\*) 8

Seasonal greens, burnt butter dressing (gf) (ve/df\*) 7