



#### **SNACKS**

Rock oyster, pickled cucumber, dill £2.5

Fried potatoes, scallions, sriracha mayo £5

Bread & butter £4

Crispy fried cod belly, dill hollandaise £7

#### **STARTERS**

Steak tartare, confit egg yolk, crispy onion, toasted sourdough £11

Twice baked cheese souffle, creamed leeks £9

Cured salmon, dill, pickled fennel, buttermilk £10

Salt baked celeriac, young buck blue, candied walnut, pear chutney £9

Fior de latte mozzarella, grilled peaches, rosemary, honey £9

#### **MAINS**

Pan fried Seabass, sauce vierge, chilli & garlic fine beans £21

Lamb rump, white beans, tenderstem broccoli, gremolata £22.5

Roast cod, romesco sauce, toasted hazelnuts, lemon & parsley £20

Bavette steak, peppercorn sauce, seasoned chips £23

Roast chicken, piri piri glaze, charred corn, lime pickled onion £19

#### **PUDDING**

Chocolate tart, mocha coffee ice-cream, kalhua syrup £9

Custard tart, hazelnut & praline ice-cream £9

Buttermilk pannacotta, raspberries, Italian meringue £7

Mikes fancy cheese, oatmeal crackers, chutney £10

Liqueur affogato – Tia Maria/ Baileys/Amaretto £7

#### **SIDES £4**

Seasoned chips/ Buttered seasonal vegetables/ Champ

*For allergen information, please see server\**

*A discretionary service charge of 10% will be added to tables of 5+*