



SNACKS

Rock oyster, cider, pickled shallot, caper, granny smith	£4
Gordal olives, orange, oregano	£7.5
Bread & butter	£7
Crispy fried brie, wild garlic mayo, parmesan	£8

STARTERS

Cured salmon, cucumber & fennel pickle, green chilli	£11
Kingsbury wagyu steak tartar, confit egg yolk, beef dripping toast	£15
Twice baked Comte cheese souffle, creamed leeks, watercress	£10
Linguini pasta, Kilkeel crab, garlic, parsley, chilli	£12
King scallop, creamed celeriac, smoked bacon	£6.5 ea

MAINS

Dry aged Ribeye, triple cooked chips, roast tomato, peppercorn sauce	£33
Glenarm salmon, salsa rossa, parsley boiled potatoes	£24
Roast cod, white beans, chorizo, harissa	£27
Pan roast chicken, Jersey royals, asparagus, a la crème sauce	£27
Spring lamb 'belly & rump' tapenade sauce, ratatouille	£29.5

SIDES £5.5

Triple cooked chips / battered onion rings / champ / local broccoli, chilli & almonds / duck fat roast carrots

PUDDING

Mango posset, coconut ice-cream, pineapple, lime, ginger snap	£8
Blackberry souffle, amaretto ice-cream, amaretti biscuit	£10
Hazelnut & chocolate meringue, vanilla ice-cream, salted caramel	£9
Cheese, crackers, chutney	£12

(Add a glass of Palazzina Moscato D'Asti (£7))

Please inform staff of any dietary requirements or allergies as we cannot guarantee that any dish is free from allergens. Please note that a discretionary service charge of 10% will be added to your bill. All pricing is inclusive of VAT at 20%