



Aperitif – JAWBOX pineapple fizz £8

SNACKS

Goats cheese fritters, cranberry apple puree £4

Olives £3

Bread & butter £4

STARTERS

Masala spiced mackerel, green yogurt, pickled onion £8

Beetroot salad, goats cheese fritter, candied walnut £7

Walters smoked salmon, pickled cucumber, citrus salad, wheaten bread £8.50

Beef fillet tartare, Caesar aioli, crispy shallot, warm sourdough £9.95

Pan seared king scallops, pancetta, creamed celeriac £12

MAINS

Breast of chicken, whipped potato, summer greens, Dijon mustard sauce £16.95

Pan fried seabass, crushed new potatoes, asparagus, hollandaise sauce £19

12 hr braised pork belly, cauliflower puree, apple & raisin sauce, cavolo nero £18.95

Caramelised onion & thyme tart, steamed greens, mash £14.50

Salmon fillet, crispy Parma ham, sauté artichoke, fennel, watercress, chive oil £18.50

PUDDING

Valrhona chocolate tart, burnt orange caramel, mango sorbet £8

Lemon posset, crispy meringue, blackberries £7

Strawberry semifreddo, elderflower jelly, strawberry, mint £8

Mikes fancy cheese, oatmeal crackers, chutney £10

Choice of liqueur coffee £7

SIDES

Seasoned chips £4 buttered greens £4 mash £4

*For allergen information, please see server**

There is a discretionary 10% service on tables of 5+