



Our Suggestion is 3 Plates Per Person

ALL OUR PLATES ARE FRESHLY PREPARED AND WILL ARRIVE AT YOUR TABLE AS THEY ARE COOKED AND READY.

For the table

Rosemary Focaccia served with: G V Olive Oil & Balsamic Confit Garlic Aioli	6
Gordal Olives V	6
Mixed Olives V	5
Sun-Dried Tomatoes V	5
Pork Scratchings	5
Padron Peppers Sea Salt	5.5
Charcuterie Board D Cured Meats, Cheeses & Truffle Honey	12.5
Sharing Board G D A Bit of Everything Above	20
Homemade Gluten Free Focaccia is available on request for those marked with G	

Meat

8oz Pork Chop D Trile Mustard Butter, Roasted Apple & Miso Sauce	10.5
Milk Stout Braised Beef Croquette D Horseradish Aioli, Watercress & Chared Shallots	8.5
Lamb Fillet D Smoked Aubergine, Apricot & Salsa Verde	10
Vietnamese Fried Chicken D Fish Sauce Caramel, Blue Cheese Ranch & Crispy Chicken Skin Chilli Oil	9
Venison Meatballs Polenta, Parsnip Crisps & Pickled Red Cabbage	8.5

Seafood

Teriyaki Mackerel N Pak Choi & Cashew Salad	8.5
Shetland Mussels Thai Green Curry Sauce	7.5
Treacle Cured Salmon Pickled Rhubarb, Radish & Wasabi	9.5
Salt Cod Fritters Pineapple, Coconut & Scotch Bonnet Sauce	8.5
Prawn Toast XO Sweet Chilli & Katsu Mayo	9

Vegetarian/Vegan

Most Vegetarian options can also be made Vegan.

Hash Browns V Fruity Brown Sauce	6
Jerusalem Artichoke V Pickled Shallots, Crispy Kale & Rocket Pesto	8.5
Chargrilled King Oyster Mushrooms A Confit Egg Yolk, Roasted Yeast Pangratto & Chive	8
Miso Braised Leeks V N Burnt Leek Emulsion, Dukkah & Whipped Tofu	8
Corn Ribs A D Tajin & Feta Crema	6.5
Hot Harissa Honey Glazed Halloumi D Za'atar & Tzatziki	7.5

Specials - Please see our board for this weeks special.

Dietary Key - If you have any other dietary requirements please let us know

G Contains Gluten V Vegan A Vegan Option Available D Contains Dairy N Contains Nuts