



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

Meat

8oz Pork Chop D	10.5
<i>Triple Mustard Butter, Roasted Apple & Miso Sauce</i>	
Braised Short Rib D	9.5
<i>Cafe De Paris Sauce, Shallot & Watercress Salad</i>	
Lamb Loin Fillet D	10
<i>Smoked Aubergine, Greek Yoghurt Apricot & Salsa Verde</i>	
Buttermilk Fried Chicken D	9
<i>Wild Garlic Caesar, Old Winchester Cheese</i>	
Teriyaki Duck Breast	9.5
<i>Plum Sauce, Radish & Kohlrabi Slaw</i>	

Seafood

King Scallops D	12
<i>Salt Baked Celeriac, Orange & Brown Butter</i>	
Shetland Mussels	7.5
<i>Thai Green Curry Sauce</i>	
Treacle Cured Salmon	9.5
<i>Pickled Rhubarb, Radish & Wasabi Mayo</i>	
Cod & Crab Fritters	9.5
<i>Pineapple, Coconut & Scotch Bonnet Sauce</i>	
Prawn Toast	9
<i>XO Sweet Chilli & Katsu Mayo</i>	

Vegetarian/Vegan

Most Vegetarian options can also be made Vegan.

Hash Browns A D	6
<i>Truffle Aioli & Old Winchester Cheese</i>	
Chargrilled King Oyster Mushrooms A	8
<i>Confit Egg Yolk, Roasted Yeast Pangratto & Chive</i>	
Salt Baked Celeriac V	8
<i>Apple Caramel, Rocket Pesto & Savoury Granola</i>	
Miso Braised Leeks V N	8
<i>Burnt Leek Emulsion, Dukkah & Whipped Tofu</i>	
Corn Ribs A D	6.5
<i>Tajin & Feta Crema</i>	
Hot Harissa Honey Glazed Halloumi D	7.5
<i>Za'atar & Tzatziki</i>	

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