



Our Suggestion is 3 Dishes Per Person

ALL OUR DISHES 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
Padron Peppers V 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

6oz Picanha Steak (Served Pink) Chimmichurri or Peppercorn Sauce D	13.5
Pork Belly Puffed Crackling, Pickled Fennel & Apple Caramel	9.5
Confit Duck Leg Croquette Blackberry Hoisin, Pickled Blackberries & Spring Onions	10
Satay Chicken N Chicken Skin Crumble, Black Garlic & Lime	9
Spiced Lamb Koftas Green Romesco Sauce, Pomegranate, Watermelon & Mint	10

Seafood

Jerk Swordfish Skewers Charred Corn & Pineapple Salsa	10.5
BBQ Octopus Chickpea Caponata	9.5
Treacle Cured Salmon D Beetroot, Horseradish Crème Fraiche, Apple & Dill	9.5
Korean Fried Monkfish D Thai Spiced Honey, Pickled Ginger & Herb Yoghurt	10.5
Gambas Al Ajillo Garlic, Chilli & Capers	8.5

Vegetarian/Vegan

Most Vegetarian options can also be made Vegan.

Beetroot "Waldorf" V N Compressed Apple, Chicory & Candied Walnuts	8.5
Maple Glazed Butternut Squash D A Whipped Goats Cheese, Figs & Pumpkin Seeds	8.5
Korean Fried Mushrooms D A Shimeji Mushrooms, Black Garlic Aioli & Old Winchester Cheese	7.5
Tenderstem Broccoli D A Crispy Chilli Oil, Blue Cheese Dressing	8
Triple Cooked Potatoes served with: V Bravas or Salsa Verde	6
Hot Harissa Honey Glazed Halloumi D Za'atar & Tzatziki	7.5

Specials - Please see our specials 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