

APERITIVES

Aperol Spritz £7.00

Aperol, Prosecco and soda

Apricot Bellini £6.00

Prosecco and Apricot

Negroni £7.00

Gin, Campari and Red Vermouth

STARTERS

Sweetcorn Velouté £6.00

With Ham & Leek

Heritage Tomato Salad £7.00

Goats Cheese & Black Olive Crumbs

Salmon £8.00

Beetroot cured salmon, apple and cucumber slaw, sourdough

Pork £7.50

Pressing of pork, Apples, Puffed pork & Charred onion

Mackerel £8.50

Gooseberry, Samphire & Maple tulle

Beef Tartare £10.00

Diced beef fillet, Mushroom, Beef fat, Sourdough & Egg yolk

An optional 10% service charge will be added to your bill

If you have any allergies or food intolerances, please ask one of our members of staff for advise

MAINS

Cauliflower £14.00

Grilled cauliflower, Caper, Raisin, Chicory & Sourdough

Risotto £14.00

Courgette risotto, Black olive, Confit tomato & Goats curd

Sea Trout £19.00

Pan roasted Sea Trout, Panisse, Corn, Black garlic & Caramelised onion

Lamb £19.00

Heritage breed lamb, Broad bean, Caramelised onion, Morel & Artichoke

Ribeye £24.00

Heritage breed 8oz Ribeye, café de Paris butter and hand cut chips

North Sea Cod £17.00

Roast cod, Mussels, Chard, La Ratte Potatoes & Seaweed Gremolata

Chicken £16.00

Chicken breast, Artichoke, Pommes puree, Mushroom, Hazelnut & Nasturtium