



House Breads

Seeded White Sourdough & Wholemeal Sourdough,
whipped marmite butter, lemon & parsley spring onion houmous (v) 5.5

Small Plates

Miso Aubergine on Toast,
pomegranate molasses, feta (ve)

Smoked Mackerel Tartare Kohlrabi Parcels,
lemon dashi broth, fish skin cracker (gf)

Main Plates

Tandoori Carrot,
*house paneer cheese, spiced green chutney, spiced filo cracker,
mango chutney gel, pickled cucumber & red onion salad (v)*

Grilled Sea Bream,
*caramelised cauliflower puree, cauliflower cous cous,
currant & green peppercorn dressing (gf)*

Braised Pork Shoulder Terrine,
*miso caramel aubergine, fenugreek, cumin,
burnt aubergine puree, crispy kale (gf)*

Side Dishes

House Frites (v)(gf) - 5.5

Roasted Beetroot, balsamic & stem ginger emulsion (ve)(gf) - 5.5

Roast Carrots, honey & caraway butter (v)(gf) - 6.5

Green Beans, onion butter, black onion ketchup (v)(gf) - 6.5

Desserts

Crème Brûlée (v)(gf)

Orange & Olive Oil Cake,
orange glaze, marmalade icecream, orange & cardamom espuma (v)

2 Courses - 20 / 3 Courses - 25

Please inform us of any dietary requirements and we will tailor dishes where we can.

(gf) – Gluten free (v) – Vegetarian (n) – Contains Nuts