

Starters

Autumn ribollita soup, white beans, kale, garlic vg	7
Braised beef, sourdough crumpet, crispy kale & sage g, d, gfo	11
Loch Duarte salmon pastrami, chive emulsion, treacle soda bread g, f, d, gfo	10
Roasted candied beetroot, sunflower seed pesto, whipped ragstone cheese d, v, vgo	9
Tamworth pork terrine, cornichons, date ketchup	9
Cornish scallops 3 served your way	14
Nduja butter m, d	

Crispy pancetta & sauce vierge | m Chilli, garlic & ginger | m

Mains

Slow cooked pork belly, pork croquette, celeriac puree, burnt apple, puffed pork skin & grain mustard jus d, cy, md	24
Roasted pumpkin & Jerusalem artichoke, pumpkin seed pesto & aged parmesan v, vgo	19
Chargrilled dry aged sirloin of beef, mushroom puree, Gentleman's relish butter, onion rings, triple cooked chunky chips d	31
Roast hake, romesco, chargrilled pencil leeks, salsa verde, crispy new potatoes f, n	22
Roast rump of lamb, lamb fat hash brown, gem lettuce, onion marmalade, mint caper jus	30
Whole roast megrim sole, preserved lemons, toasted almonds, samphire, buttery new potatoes f, n, d	26
Deep fried gnocchi, butternut squash puree, cavolo nero, grilled spring onions, black olive tapenade vg	19

Sides

Baby gem lettuce, anchovy croutons, caesar dressing g, f, d, gfo	4.5
Crab & truffle fries c	8.5
Parsnip puree & crispy pancetta d	4.5
French beans, toasted almonds, lemon & garlic d, n	4.5
Our crispy chips	4.5

Discretionary service charge of 10% is added to your bill. If you have any allergies or dietary requirements please speak to a member of staff

Gluten – g | Crustaceans – c | Eggs – e | Fish – f | Molluscs – m | Soybeans – s | Peanuts – p | Nuts – n | Milk – d Celery – cy | Mustard – md | Sesame seeds - ss | Sulphites – sp | Lupin – I | Vegetarian – v | Vegan – vg | Gluten free - gf Vegan option available - vgo | Gluten free option - gf | Pescatarian option available - psc