



APPETISERS

Homemade bread & today's butter (V) £4

STARTERS

Smoked mackerel taco, wasabi avocado puree, apple & white cabbage kimchi, toasted sesame furikake £9

Pressed grain fed chicken, leek & shitake terrine, pickled walnut ketchup, roast garlic, shaved chestnut mushrooms (GF) £9

Cream of wild mushroom soup, crème fraiche, tarragon oil, focaccia croutons (V) £7

Warm salad of kaletts & sprouting broccoli, vegan feta with truffle, caper & raisin dressing (VE) (GF) £8

MAINS

Goan spiced lamb rump, red lentil dhal, green chilli & mint dressing, charred cucumber (GF) £30

Grilled sea bass fillets, dashi butter sauce with Arenkha caviar & salmon roe, dill, toasted nori & kohlrabi 'linguini' (GF) £22

White soy & miso glazed cauliflower, sweet potato & peanut puree, curly kale & toasted sweetcorn, peanut & coriander pesto (VE) £18

Pan roast grain fed chicken supreme, fondant potato, leeks in dill cream & pancetta, burnt spring onions (GF) £20

SIDES

Seasoned fries, roast garlic aioli (V) - £4.5

Smashed potatoes in toasted yeast butter (V) - £4.5

Steamed greens with extra virgin olive oil (VE) - £4.5

DESSERTS

Pear & pistachio frangipane, pistachio puff pastry, pear & ginger ice cream (V) (VE available) £7

Hibiscus & white chocolate crème brûlée, forced Yorkshire rhubarb, hazelnut caramac crumb (GF) (V) £8

Chocolate & black cherry brownie torte, sour cherry, salted caramel sauce (GF) (V) £9

Selection of cheeses with sour dough crackers & accompaniments £10

All dishes may contain allergen traces; please advise your server of any allergies & we can provide more details