



Bread and snacks

Sourdough, whipped brown butter	4
Seasonal pickles	3.5

Starters

Salad of turnip, apple and cucumber, curried mussel mayonnaise	7
Chicken liver pate, rhubarb and cider chutney, toasted milk loaf	9
Plaice fillet, cucumber, capers, seaweed and brown butter	8.5
Vadouvan spiced hispi cabbage, crispy onions, lime pickle	6
Roasted octopus, pumpkin seed puree, salsa matcha, lime	14
Aged beef tartare, oyster and beef fat croutons	11
Burrata, sprouting broccoli, blackened spring onion dressing and salted lemon	8
Cauliflower soup, pickled shallot and lemon oil, focaccia	6

Main Courses

Pan roasted chicken breast, glazed cabbage, sweetcorn and black truffle	20.5
Sea trout fillet, rye bread, fennel and citrus, smoked mussel cream	23
Kohlrabi, lightly poached hens egg, lovage sauce, rye	15
Braised featherblade, watercress, pickled walnut, truffle and parmesan chips (n)	23
Salt baked celeriac, sesame, hispi cabbage, tofu and almond cream (n)	15
Barbecued whole monkfish tail, red cabbage, mango and macadamia, BBQ (n)	26
650g sirloin on the bone, Lincolnshire Poacher leek mornay, dressed watercress	70
(Designed for 2 to share, please allow 45 minutes)	

Sides

Truffle and parmesan chips	4
Lincolnshire Poacher leek mornay	6
Watercress and pickled walnut dressing (n)	4.5
Baked Pink Fir potatoes, whipped brown butter	5

Sweets

Creme caramel, hazelnut tuille (n)	5
Poached rhubarb, rose meringue and yoghurt sorbet	6.5
Rum baba, whipped cream	6.5
Poached conference pear, praline cream, rosemary caramel (n)	7.5
Apple tart fine, mastic ice cream	9
Parkin, salted caramel, creme fraiche	6.5
Lime sorbet, brandy snap	5