

Small Plates

Bread and butter (v) 3

Sauerkraut and cheddar croquettes, truffle mayonnaise (v) 5

Smoked beetroots, crushed hazelnut, apple and mustard leaves (vg/gf) 8.5

Burrata Pugliese, salsa verde, pangrattato (v) 9.5

Cornish mackerel tartare, apple, mustard and nori (gf) 9

From the robata

Glazed king oyster mushroom, miso, coriander salad (vg/gf) 8 Yorkshire lamb heart, salsa verde, tahini and curry oil (gf) 8 Confit pork belly, orange zest and chilli, apple slaw (gf) 8

Large Plates

Rump of spring lamb, black garlic, spring cabbage and kohlrabi (gf) 22

Grilled courgette and artichoke, fresh peas, endive, black quinoa and cashew ricotta (vg/gf) 13

Flat Iron steak sandwich, mustard, horseradish, toasted sourdough 16.5

Roast stonebass, monksbeard, new potato and crisp chicken skin (gf) 24

Sides

Triple cooked chips (vg/gf) 4

Mixed leaf salad, horseradish, vinaigrette (vg/gf) 3.5

Heritage tomato salad, capers and basil (vg/gf) 4.5

English asparagus, garden peas and spring cabbage, hollandaise or tahini dressing (v)(vg) 6

Desserts

A selection of Neal's Yard cheeses, seasonal chutney and levain crackers (v) 12 Chocolate and pecan brownie, vanilla ice cream, chocolate sauce (gf/can be made vg) 6.5 Orange, olive oil and polenta cake, orange curd, coconut yoghurt (vg/gf) 6.5

We cater for any special requests. Whether that's dietary needs or healthy cooking methods then we have you covered. Prefer a dish with no added salt or your vegetables steamed? Just ask a member of staff and we'll do our best to accommodate.



