

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 (qf) 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

A selection of Neal's Yard cheeses, seasonal chutney and levain crackers (v) 12

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.



