

APERITIF	Salamandre Orange Wine, Château Saint-Cyrgues, Languedoc, France, 12.5% 2022	175ml/250ml 10.3 / 14.5
FOR THE TABLE	Gatehouse sourdough, Lescure butter (v) Olives & guindillas (ve) Padrón peppers (v)	4.5 5.0 8.0
FISH IN A TIN	Ortiz white tuna Ortiz anchovies in olive oil Ortiz sardines in olive oil Served with sourdough bread & tomato salsa	13.0 13.0 15.5
LUNCH SPECIALS <i>Mon-Thur 12-4</i>	Jamón, eggs, fries Moules marinieres, fries Mushroom & mahon omelette, tenderstem broccoli	each at 13.5
SMALL PLATES	Pear, radicchio, blue cheese, walnut salad (v) Cauliflower, pistachio, harissa, bulgur, mint, pomegranate, tahini (ve) Whipped cods roe, radishes, buttermilk crackers Teruel jamón, charentais melon, aleppo chilli, olive oil Mushroom croquetas, aioli (v) Octopus, pink firs, mojo rojo Courgette flower, goats cheese, chestnut honey (v) Fried artichoke, salmorejo, egg, manchego	8.5 / 15.5 8.0 / 15 10.5 12.5 9.5 15.0 8.5 12.5
MAINS	Braised rabbit, jamón, hispi, pink firs Iberico pluma, peppers, onions, chimichurri mayo, triple cooked chips 30-day aged sirloin steak, triple cooked chips, béarnaise sauce Dry aged Hereford burger, Cheddar, pickled red onion, chimichurri mayo, fries Beer-battered haddock, triple cooked chips, peas, tartare sauce Chicken breast, butterbean hummus, tenderstem broccoli, tropea onions, mojo verde Cod, tomato & caper butter, samphire, beans, mange tout Fried goats cheese, quinoa & broccoli salad, piquillo peppers, hazelnuts (v) Delicia pumpkin, lentils, rocket, goat curd, walnut dressing (v)	22.5 32.5 33.5 20.5 19.5 26.5 25.5 18.5 19.5
PAELLA <i>Please allow 25 mins</i>	Seafood - prawns, mussels, squid Black squid ink & cod, aioli Courgette, aubergine, piquillo pepper (ve)	23.5 20.5 19.5
SIDES	Tomato & red onion salad (ve) Green salad, fennel, sugar snaps (ve) Skinny fries, aioli (v) Triple cooked chips, aioli (v) Beans & broccoli (v) Pink fir potatoes (v)	5.0 5.0 5.0 6.0 5.0 6.0