



SHARING BOARDS

All our boards are served with homemade crackers, smoked chilli jam and pickled green chilli

Cheese Board (v) 22
Taleggio, Montasio, Stilton

Meat Board 22
Bresaola, Speck, Finocchiona

SHARING PLATES

Padrón peppers (vg)	7.5	Gordal olives (vg)	5	Patatas bravas (v)	6
Charred heritage carrots, labneh, toasted hazelnuts (v)	9	Topped hummus, caramelised onions, harissa sauce, black onion seeds & flatbread (v)	8	Burrata, samphire, chilli, garlic, almonds (v)	12
Beef carpaccio, crispy Parmesan, truffle mayo, salsa verde	15	Lamb meatballs, tomato & olive sauce	11	Ox cheek croquettes, aioli, Parmesan	9.5
Prawn cocktail, Marie Rose sauce	8.5	Smoked mackerel pâté, crispy crisps	10.5	Salmon & smoked haddock fishcake, tartar sauce	10
				Focaccia bread, olive oil (v)	5

MAINS

Linguine, crab, chilli, lemon & parsley sauce 17
Pan-roasted cod, crispy shoestring potatoes, pea puree, warm tartar sauce 22
Spinach tortelloni, wild mushroom, sage & pine nuts (v) 16
Bavette steak, crispy potatoes, cavolo nero, peppercorn sauce and onion rings 24
Gnocchi, goat's cheese, roasted cherry tomato, basil sauce, toasted pine nuts (vg-a) 15

DESSERTS

Pavlova & Mixed Berries (v)	8	Lemon Posset, shortbread (v)	8	Hackney Sorbet (vg)	3.5
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vg - vegan vg-a - vegan available v - vegetarian

INGREDIENTS ARE SOURCED PRIMARILY FROM LOCAL BRITISH SUPPLIERS, TAKING ADVANTAGE OF SEASONAL CHANGE. ALLERGEN INFORMATION AVAILABLE UPON REQUEST. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

