

DINNER 6-8:30

STARTERS

soup of the week £7 (gfa)

Flavoured butter, sea salt, warm bread
(milk, gluten, celery)

crispy korean glazed beef £9

Toasted sesame dressing, spring onion, kimchi slaw
(soya, milk, sesame, sulphites)

goats cheese mousse £7.5

Crispy shallots, chargrilled vegetables, smoked leek oil,
buckwheat cracker
(milk, sulphates)

salmon tataki £9.5

Prune puree, sesame ponzu sauce, sweet potato straws
(fish, sesame)

wild mushroom and vegetable tempura £7.5

Pickled radish and cucumber kimchi, red pepper maple,
tapioca cracker, chilli
(soya, sesame)

bread and olives, flavoured butter, house dip £7.50
(gfa)

MAIN DISHES

lamb rump £32.50 (gfa) dbb £8 supplement

Greek kofta, whipped feta, cucumber, smoked aubergine,
grilled flat bread
(gluten, soya, sulphates)

beef short rib £28 dbb £5 supplement

Tarragon crumb, wild mushroom croquette, spinach,
fondant potato, bourguignon jus
(gluten, egg, milk, mustard, sulphates)

roasted cauliflower, chickpea and spinach satay
curry £19

Ginger and lime rice
(legume, peanut, soya, milk, sesame)

vegetable polpetto £19

Tomato soffrito ragu, balsamic shallot puree, micro herb
salad
(celery, sulphates)

fish of the week (ask server for price and fish)

Thai green curried broth, samphire, red pepper coulis,
Cavallo crisp
(celery, crustations, fish, soya, molluscs, sulphates)

sides

house chips £5.5

dressed salad £5

seasonal vegetables £6

CLASSICS

jerk chicken burger £18 (gfa)

Rocket, avocado, chilli pineapple salsa, lime coriander
mayonnaise, house chips
(gluten, celery, egg, mustard, sulphates)

fish and chips £19

cider battered haddock fillet, pea puree, house tartar
sauce, house chips
(milk, fish, sulphates, legume)

10oz sirloin steak £28 dbb supplement £5

field mushroom, grilled tomatoes, onion rings,
peppercorn sauce
(sulphates, milk)

DINNER DESSERTS

dark chocolate and sea salt delice £8

Lime curd, passionfruit sorbet
(gluten, egg, milk)

sticky toffee sponge £7.5

Butterscotch, candied walnut, banana, clotted cream
(gluten, egg, milk)

bakewell cheesecake tart £7.5

Almond voloute, caramelised cherry leather
(egg, milk, nuts)

banoffee pie £8

Coconut vanilla ice cream, banana flakes, mango coulis
(soya, nuts)

cheese and biscuits £15

Selection on British cheeses, celery, grapes, chutney,
flavoured butter, crackers
(gluten, milk, sulphates)
