

SNACKS

Smoked almonds / Nocellara olives (vg)	3.0/4.5
Homemade focaccia, oil & balsamic (vg)	4.5
Caramelised onion hummus, homemade flatbread (vg)	6.0
Padron peppers, Maldon sea salt (vg)	7.0

SMALL PLATES / SHARERS

Potted salmon, whipped avocado, toasted sourdough	7.5
Stuffed aubergine, pine nuts, micro salad, vegan aioli (vg)	9.0
Game terrine, apple & cider chutney, focaccia	11.5
Shetland mussels, sauce of the day - <i>ask your server</i>	10.5
Smoked duck breast <i>or</i> smoked tofu (vg) fillet salad, French beans, pomegranate, parsley	10.0
Confit pork belly, orange & star anise, chilli, spring onion	9.5
Homemade flatbread, onion hummus, onion jam, vegan feta, black olives, piquillo pepper, beetroot balsamic (for 2 to share) (vg)	12.5
Homemade flatbread, horseradish cream, jamon, rocket, piquillo pepper, black olives (for 2 to share)	12.5

MAINS

Pork osso bucco, gremolata, potato mash	20.5
Pan-fried seabass fillet, sauce vierge, black olives, shaved fennel, radish, toasted seeds	19.5
Wild mushroom open lasagne, tarragon, rocket (v)	14.0
Flat iron steak, triple cooked chips, red wine jus	24.5
Smoked tofu burger, slaw, yuzu kewpie mayo, skinny fries (vg)	16.0
Portobello mushroom burger, smoked vegan applewood, mushroom mayo, skinny fries (vg) - Add avocado - 1.5	16.0
Dry-aged beef burger, Monterey Jack cheese, burger sauce, salad, skinny fries - Add bacon or avocado - 1.5 each	16.5
Beer battered haddock, triple-cooked chips, pea & mint puree, tartare - Add curry sauce - 1.0	18.5

SIDES

Seasonal greens (vg)	4.5
Skinny fries (vg) Add cheese or bacon - 1.5 each	5.0
Curry sauce (vg)	1.5

DESSERTS

Lemon creme brulee, homemade ginger shortbread (v)	8.5
Apple & gooseberry vegan crumble, with custard (v) or vegan ice cream (vg)	8.5
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)	8.5
Hazelnut & chocolate brownie, vanilla ice cream (v)	8.5
Vegan ice cream & sorbets - vanilla, raspberry, passionfruit, lemon, mango (vg)	2.0