

DINNER

FOR THE TABLE

- Marinated Olives **3.50**
- Salted Edamame Beans **3.50**
- Truffle Arancini **4.50**
- Padron Peppers, Maldon salt **4.50**
- Bread basket **3.50**

STARTERS

Butterbean & Vegetable Soup – spring vegetables, sumac labneh, sourdough toast **6.50**

Sprouting Broccoli- grilled purple sprouting broccoli, flaked almonds, toasted seeds, parmesan shavings, lemon oil **6.50**

Octopus - braised in balsamic, roasted violet & new potatoes, rosemary & oregano **8.00**

Taco – Pulled pork, pineapple, coriander, jalapeno, salsa, lime, bacon crumb **8.00**

Spicy Korean Fried Chicken Wings - pickled cucumber, radish, sesame salad & Gochujang sauce **7.50**

Bao - house made buns, satay chicken, Spanish onion, cucumber, spicy peanut sauce, coriander, roasted peanuts **£8.00 for two**

SIDES 3.95

- Hand cut fries / Grilled tender stem broccoli
- Mac & Cheese / Sweet potato wedges /
- Buttered cabbage /
- Spicy slaw / House salad

MAINS

Roasted Sweet Potato - barrel aged feta, toasted spiced chickpeas, pistachio, pomegranate, tahini & yoghurt sauce **12.50**

Spring veg – fusilli, peas, shaved asparagus, broad beans, courgette, chilli, garlic, tomato, parmesan **14.50**

Salmon – teriyaki, sesame seeds, pak choi, enoki mushrooms, buckwheat noodles **16.50**

Stone Bass – grilled, stew of mussels, prawns, potatoes, tomato, fennel, saffron, smoked paprika, chilli, almonds, sourdough toast **17.50**

Mussels – tomato, garlic, chilli, basil, garlic sourdough toast **12.50**

Linguine –prawns, chorizo, courgette, garlic, chilli, tomatoes, parsley, Nduja crumb **15.50**

Spaghetti – braised veal and beef meatballs , tomato and basil sauce, Parmesan crumb **15.50**

Chicken – roasted breast, potato puree, morel & wild mushroom cream sauce, tarragon, fine green beans **15.50**

Duck- confit leg, orange glazed chicory, Swiss chard, braised Puy lentils with bacon **15.50**

Lamb “kebab” – roast rump, Zhoug marinade (coriander, parsley, chilli), chargrilled aubergine, courgette, pomegranate, gem lettuce, cucumber, yoghurt, mint dressing, sumac, house made flat bread **17.25**

Sirloin 10oz – 28 days dry aged, grilled on the bone, hand cut fries, house salad & peppercorn sauce **21.50**

Buttermilk Chicken Burger - sesame bun, spicy slaw, gem lettuce, chipotle mayo & fries **10.50**

Pulled Pork Burger – sesame bun, gem lettuce, apple slaw, jalapenos, BBQ sauce, mayo & fries **10.50**

Veggie Burger - Spiced lentil & quinoa patty, sesame bun, baby gem, piquillo peppers, onion, pickled beetroot, mayo, tomato relish & fries **10.50**

Aussie Burger 2.1 - aged beef patty, sesame bun, rocket, tomato relish, cucumber caramelized onions, pickled beetroot, aioli, fries **11.25**

Cheese / Pineapple **1.00 each**

Bacon **2.00**

