

DINNER

FOR THE TABLE

Marinated Olives 3.75

Salted Edamame Beans 3.75

Padron Peppers, Maldon salt 4.75

Bread basket 3.75

Chilli, Garlic, Oregano Flatbread 3.95

Smashed Avocado Hummus, Chilli, Spring Onion, Coriander, Tortilla 4.75

STARTERS

Soup – white bean, vegetable, oregano, olive oil 6.50 VG

Sprouting Broccoli - grilled sprouting broccoli, spinach, toasted seeds, shaved sheep's cheese & lemon dressing 6.50 VG*

Duck Salad - crispy duck leg, Roquefort, endive, pear, celery, walnut, blue cheese dressing 7.50

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

Flat bread Pizza – Macadamia nut pesto, Parma ham, rocket leaves, cherry tomatoes, shaved parmesan 8.50

Bao - house made buns, Chinese style pulled pork, pickled carrot, cucumber, crispy shallots, coriander 8.50

Taco – 3 soft corn tortillas, soft shell crab, spicy slaw, pineapple & habanero salsa, lime, coriander 8.50 VG*

SIDES

Green beans, almond, chilli 3.95

Buttered cabbage 3.95

Grilled tenderstem broccoli 3.95

Potato puree 3.95

Hand cut fries 3.95

Sweet potatoes wedges 3.95

Spicy slaw 3.95

House salad 3.95

MAINS

Roasted Sweet Potato - barrel aged feta, toasted spiced chickpeas, pistachio, pomegranate, tahini & yoghurt sauce 13.25 VG*

Wild Mushroom – pappardelle, truffle, kale, cream, Parmesan 14.50 VG*

Seabass – grilled bass, sweet potatoes, aubergine, spiced tomato broth, sumac, coriander 17.50

Salmon – udon noodles, padron, piquillo peppers, shitake mushroom, bok choi, seaweed, mushroom & dashi broth 17.50

"Dan Dan" Noodles – Caramelized pork mince, spicy Sichuan "dan dan" sauce, aubergine, bok choi, spring onions, roasted peanuts 14.95 VG*

Pappardelle – fresh pasta, braised lamb in a rich tomato sauce, Parmesan crumb 16.50

Chicken – roasted breast, potato puree, cep & wild mushroom cream sauce, fine beans 15.50

Cassoulet – Toulouse style, confit duck, sausage, ham hock, smoked bacon, pork shoulder, white beans, crumb 16.75

Pheasant– roast breast, comfit leg, cabbage, smoked bacon, chestnuts, wild mushroom, jus 17.50

OX Cheek – Korean style braised, potato puree, glazed carrots, shaved Paris brown mushrooms 17.75

FROM THE ROBATA GRILL

Rib Eye 10oz – 28 days dry aged, grilled, hand cut fries, house salad & peppercorn sauce 22.50

½ Chicken – grilled, harissa marinade, hand cut fries, house salad 15.50

Lamb - grilled Barnsley chop, Zhoug marinade, lamb merguez, hand cut fries, house salad 18.50

Pork - 350g pork chop, smoked garlic butter, hand cut fries, house salad 15.50



We will try our best to accommodate changes to the menu. Unfortunately, this may not be possible during busy periods. We hope you understand.

VG – Vegan / VG* Can be made vegan speak to your server