



snacks

Marinated olives (<i>gf v</i>)	£4
Roast Marconi almonds, lemon, rosemary (<i>gf v</i>)	£4
Charred sourdough, extra virgin olive oil, crema di anacardio (<i>v</i>)	£4
Pan fried chipolatas, honey	£4

small plates

Prosciutto crudo, grilled peaches, pickled walnuts, mint (<i>gf</i>)	£6
Raw fennel salad, orange, thyme, honey (<i>gf v</i>)	£4
Today's soup, charred sourdough	£4
Hot smoked salmon, rhubarb, Balvenie whisky crème fraiche (<i>gf</i>)	£7
Scottish crab, watermelon, red chilli, lime (<i>gf</i>)	£6
Smoked duck, mango salsa, pomegranate seeds (<i>gf</i>)	£7

vegetables

Roast new potatoes, lemon, sea salt, thyme (<i>gf v</i>)	£3
French fries, truffle aioli (<i>gf v</i>)	£3
Massaged kale, extra virgin olive oil, toasted almonds (<i>gf v</i>)	£4
Steamed green beans (<i>gf v</i>)	£3

salad plates

Heritage tomatoes, basil, sherry vinegar (<i>gf v</i>)	£7
Shaved cauliflower, basil, mint, extra virgin olive oil, preserved lemon, golden raisins (<i>gf v</i>)	£6
Goat's cheese, avocado yoghurt, watercress, Pink Lady, salted pumpkin seeds (<i>gf v</i>)	£6

large plates

Pan fried Seabass, kale, fennel, mango, sea herbs, toasted farro	£12
Chickpea, cauliflower, curry leaf, coconut, turmeric, cumin, lemongrass, lime (<i>gf v</i>)	£8
Beef burger, Applewood smoked, toasted brioche, french fries, dill pickle	£11
Seared Tuna, black peppercorn, coriander seed, saffron buckwheat risotto, garden pea, mint (<i>gf</i>)	£15
Chicken breast, orzo, lemon, oregano, oyster mushroom, crème fraiche	£10
Char-grilled Rib eye, béarnaise sauce (<i>gf</i>)	£18
Slow cooked pork belly, lavender, dates, feta, orange, steamed green beans (<i>gf</i>)	£9

sweet plates

Flourless chocolate brownie, salted caramel (<i>gf v</i>)	£6
Gin and cucumber jelly, lemon sorbet (<i>gf</i>)	£5
Dehydrated meringue, rhubarb, mascarpone (<i>gf v</i>)	£6
Chocolate delice; 70% chocolate, peanuts, dried fruit, honeycomb, clotted cream ice cream (<i>gf v</i>)	£6
Steamed ginger and toasted pecan pudding, butterscotch (<i>v</i>)	£6

Please alert us to any allergens. All dishes prepared in a kitchen that also handles gluten and nuts. We apply a discretionary 10% service charge on tables of 6 and over which goes directly to our staff. Gluten free bread is available. We only use cage free eggs. (*gf*) Made with gluten free ingredients (*v*) Vegetarian.

