

SMALL PLATES

- 4.5 **SOURDOUGH** - HOUSE BUTTER (V)
- 4 **OLIVES** - CERIGNOLA OLIVES (VG/GF)
- 7.5 **ARANCINI** - FRIED BEETROOT ARANCINI, CREAM CHEESE (VG)
- 8 **LOBSTER BISQUE** - CHIVE CROUTON
- 8.5 **BONE MARROW** - GREMOLATA CRUMB, SOURDOUGH
- 7 **TOMATOES** - BALSAMIC ROAST CHERRY TOMATO, BABAGANOUSH, TOAST (VG/GFR)
- 9.5 **VENISON** - HOMECURED VENISON CARPACCIO, PICKLED MUSHROOM, SMOKED ALMOND (GF)

- 11 **CHICKEN** - FRIED CHICKEN THIGHS, GOCHUJANG SAUCE, SPRING ONION
- 10 **MUSHROOM** - PEARL BARLEY, PORCINI BROTH, CRISPY LEEKS (VG)
- 12.5 **STEAK** - PINK BAVETTE STEAK, LOBSTER AND CAVIAR SAUCE (GF)
- 12 **SCALLOPS** - GRILLED SCALLOPS, MISO LEMON BUTTER, MIZUNA CRESS
- 11 **GNOCCHI** - FRIED PUMPKIN GNOCCHI, CRISPY KALE (VG)
- 12 **BEEF** - GUINNESS BRAISED BEEF, BURNT ONION PUREE (GF)
- 10 **EGG** - FRIED EGG ON TOAST, SPICED CHORIZO JAM, CRISPY ONIONS
- 11 **PORK** - SLOW ROAST PORK BELLY, PICKLED RED CABBAGE, APPLE AND BLACK GARLIC PURÉE

8 **FLATBREADS**

- GOATS CHEESE, RED ONION CHUTNEY, THYME
- BEEF SIRLOIN, BBQ, BLUE CHEESE, ONION
- PORK BELLY, CHILLI JAM, MOZZARELLA
- TOMATO, BASIL, RED PEPPER, ROCKET
- TRUFFLE, WILD MUSHROOM, ROCKET, PARMESAN

SIDES

- 5 SALT & PEPPER MUSHROOMS (V)
- 5 GARLIC FLATBREAD (V)
- 4.5 ROCKET SALAD (VG/GF)
- 4.5 HOUSE FRIES (VG)
- 5.5 TRUFFLE AND PARMESAN FRIES (V)
- 4 CERIGNOLA OLIVES (VG)

Please make staff aware of any dietary requirements or allergies.

V = vegetarian **VG** = vegan **GF** = gluten free **GFR** = gluten free on request