

SMALL PLATES

BEETROOT HUMMOUS 8 vg gfr

beetroot hummus, radish, crispy chickpeas, rocket, pickled shallots, toast

TOMATO 8.50 vg cherry tomato tart tare tatin, vegan cream cheese

WILD MURSHRROM 8 vg crisp wild mushroom arancini, cream cheese, rocket

ANCHOVIES 7 gf Boquerones white anchovies, pink pepper, lemon

PORK BELLY 10 gf porchetta, pickled red cabbage slaw, chipotle mayo

CHICKEN 9.50 fried schnitzel, truffle honey, black garlic mayo

PIGS 7 Honey glazed pigs in blankets wholegrain mustard mayo

CAMEMBERT 9.50 v gfr Baked camembert, red onion chutney, sourdough toast

SCAMPI 12 homemade langoustine tail scampi, caviar tar tare sauce

STEAK. 12.50 gf pink bavette steak, mushroom, pancetta, onions, jus

SALMON 11 beetroot cured salmon, pickled beets, lime and shallot dressing

SALT & PEPPER MUSHROOMS 6 vg enoki mushrooms, salt & pepper seasoning, alioli

DUCK 11 gf duck terrine, smoked duck, cranberry and orange chutney

OYSTERS pink ginger and yuzu dressing 3 for 8.50 / 6 for 15 / 12 for 28

SIDES

ROCKET SALAD. 4 vg HOUSE FRIES. 4 vg

TRUFFLED FRIES. 5 v CERIGNOLA OLIVES 4 vg

please make staff aware of any dietary requirements or allergies.
V = vegetarian vg = vegan gf = gluten free gfr = gluten free on request