

EVENING MENU

NIBBLES (for the table)

Fried Pickles & Blue Cheese Mayo	4.00
Sour Dough, Olive Oil & Dukkah (ve)	4.50
Carrot & Caraway Dip, Crisp Flat Bread (ve)	4.50
Marinated Select Olives (ve)	5.00

STARTERS

White Bean Soup (ve) <i>with kale & pumpkin seed pesto</i>	7.00
Marinated Paneer (v, gf) <i>pea purée & cumin potato fritters</i>	7.50
Hot & Spicy Buffalo Wings (gf) <i>with blue cheese dip</i>	7.50
Salt Baked Beetroot 'Ravioli' (v, gf) <i>with ricotta, Montello cheese & preserved lemon dressing</i>	8.00
Sotong Manis <i>sweet & crispy squid</i>	8.50
Pressed Pork Belly (gf) <i>peanut powder, apple gel & nasturtium leaf</i>	8.50

SIDES

House Salad (ve)	3.50
Fries (v)	4.00
Onion Rings (v)	4.00
Buttered Kale (v)	4.00
Sweet Potato Fries (v)	4.50
Potato Gratin (v, gf)	4.50

MAINS

Coconut & Lemongrass Noodle Soup (v, gf) <i>carrots, daikon, spring onions & a soft boiled egg</i>	12.00
Earth Bowl (ve, gf) <i>tender stem broccoli, watercress, avocado, red quinoa, carrot slaw & kidney bean salad with spiced walnuts</i>	13.00
Chicken & Avocado Salad (gf) <i>avocado, gem heart & poached egg salad with honey mustard glaze</i>	14.00
Double Bacon Cheese Burger <i>smoked chilli & bacon jam served with french fries</i>	15.00
Mushroom & Spinach Wellington (v) <i>celeriac purée, potato gratin, kale and wild mushroom jus</i>	15.00
Pulled Pork Burger <i>barbecue relish, slaw, fried pickles & french fries</i>	15.50
Salmon Fillet (gf) <i>spiced paneer, squash, potato & spinach with cucumber relish</i>	16.50
Grilled Grey Mullet (gf) <i>courgette, aubergine, cherry tomato & capper sauce</i>	18.00
Spiced Duck Breast <i>pumpkin purée, aromatic duck fritter, bok choy & ginger</i>	18.00
28 Day Aged 8oz Rib Eye Steak <i>onion rings, water cress, roast tomato & peppercorn sauce</i>	21.00

PUDDING

Chocolate & Caramel Bavaois	6.00
Sticky Toffee Pudding (v) <i>with walnut praline & caramel ice cream</i>	6.50
Chai Panacotta <i>poppy seed short bread & lemon sorbet</i>	6.50
Pineapple in Ajowan Syrup (ve, gf) <i>with coconut sorbet & spiced rum tuille</i>	7.50



A discretionary service charge of 12.5% will be added to your bill.



Allergen information available on request, please ask your server.