

house focaccia, whipped butter	5
mixed nuts, crispy lime leaf	4
boquerones, caper, lemon	4
gordal olives & guindillas	4
burrata, chilli oil, pickled walnut pesto	6
pickled celeriac, celery, grape, horseradish, dill	5
wild leek gnocchi, italian sausage, pecerino, pangrattato	8
ratte potatoes, brown butter, puffed potato, smoked almond	8
confit golden beetroot, blood orange, chervil	7
pan fried mackerel, harissa, pâté, broccoli, coriander	10
hispi cabbage, sauerkraut, black garlic puree, walnut ragu	11
chicken supreme, king oyster mushroom, cavolo nero, chicken butter sauce	13
market fish (<i>see specials</i>)	
pork chop, carrot, butter beans, smoked garlic, jus	15
roast cauliflower, pomegranate, mint labneh, pickled chilli, smoked dukka	10
chefs selection	32pp

please let a member of staff know if you have any allergies or dietary requirements

a discretionary service charge of 10% will be added to tables of 6 and over