

sourdough, whipped butter	5
sourdough, EV00, vinegar (vg)	5
boquerones, caper, lemon	4
gordal olives & guindillas	4
burrata, chilli oil, EV00, molasses	6
hot smoked salmon, caramelised shallot, cranberry vierge	9
black pudding and potato terrine, quince, truffled sprout salad	8
confit leek, miso, furikake, puffed grains	7
prawn and sobrassada raviolo, smoked mussels, mussel sauce	10
fried artichokes, pickled pear, smoked almond	7
market fish	
pork belly, turnip, chestnut, sage, jus	12
roast duck leg, wild mushroom, pickled walnut pesto, jus	15
roast parsnip, spiced prunes, bhaji, curry leaves	10
aubergine schnitzel, spiced tomato, gremolata	11
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