

Wednesday, Friday & Saturday

(12pm – 2.30pm)

Wednesday to Thursday

(6pm – 7pm)

To Share

Warm sundried tomato & oregano focaccia bread, confit garlic £5.95
(V)(DFO)

Sicilian olives £4.50 (V) (GF)(DF)

Starters

Smoked mackerel pate, cider jelly, pickled fennel,
polenta biscuit (GF)

Twice baked smoked applewood cheese souffle, Spring
greens, sauce vierge (V)

Confit duck salad, pickled chillies, peanuts, pineapple,
carrot jam (GF)(N)(DF)

Mains

Free range chicken, celeriac rosti, spring greens, charred corn salsa,
buttermilk, horseradish (GF)(DFO)

Hake, golden beetroot, Jersey royals, radish, herb yoghurt (GF)(DFO)

Ricotta, pea, mint, preserved lemon ravioli, courgette, fennel, black
olives, romesco (V)(N)(NFO)

Desserts

Glazed lemon tart, meringue, white chocolate, blueberry yoghurt ice
cream

Dark chocolate brownie, marshmallow fluff, pistachio ice cream (N)

Cheese of the day, lavosh cracker, chutney (V)(GFO)

2 course £25.95

3 course £28.95

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts (DF) dairy free
(DFO) dairy free option