

Served 12pm - 3pm then
6pm - 9pm daily (closed Sunday p.m)

Main Menu

Wood roasted scallops, garlic butter, sweet herbs - 12.5 g

Sauteed girolles, cob nuts, jamon cebo, crispy sage, sourdough toast - 7.5

Burrata, roasted Delica pumpkin, butternut squash puree, pumpkin seed vinaigrette - 9.5 g

Heritage beetroot carpaccio, goat's curd labneh, dukkah, orange, pul biber, dill, crispy bread- 6.5 v

Mallorcan sobrassada, sauteed Norfolk scrapers, sweet onions, mojo rojo, rocket - 6 g d

Cornish hake, braised celeriac & chickpeas, Blue swimmer crab, Pentland Brigg kale - 16 d g

Wood roast Delica pumpkin, Tropea onion, tahini, spinach, crispy chickpeas, pomegranate molasses - 15.5 d ve

Chargrilled best end of pork, braised Beluga lentils, wood roast rainbow carrots & parsnips - 16 g d

Pollo "al ajillo", roast garlic & olive oil mash, charred hispi cabbage, garlic migas - 16

Evesham cauliflower, chickpea & vegetable pancake, charred corn, chermoula, sweet almonds & coconut, spiced yoghurt- 15.5 g v

Sides

Roast Norfolk scrapers, garlic, thyme & rosemary - 3.5 g v

Slow cooked green beans, confit cherry tomatoes, crispy onions 3.5 g d ve

Chargrilled purple sprouting broccoli brown butter - 3.5 g d ve

g: gluten free

d: dairy free

v: vegetarian

ve: vegan

Always notify your server of allergies before ordering so we can advise accordingly. While we take all responsible steps to avoid cross contamination, we cannot guarantee that any dish is allergen free due to allergenic ingredients being present in our operation areas. 10% optional service charge will be added to your bill.