



sharing menu

nocella olives ve / c	£5		
lindisfarne oysters			
natural c	£4	each	*
bloody mary c	£4.5	each	*
charcuterie c	£8		
tomato chutney, <i>burrata, pesto flatbread</i> v / n	£10		
lamb kebab, <i>coriander, mint yoghurt flatbread</i>	£11		
scallops, <i>lentil dhal, onion bhaji</i> c	£12		
sicilian arancini, <i>san marzano sauce</i> ve available	£9.5		
crispy fried chicken, <i>chilli, cucumber, aioli</i>	£9.5		
jamón ibérico, <i>leek, manchego croquettes</i>	£10		
beef short rib, <i>green peppercorn, tarragon</i> c	£28		
chargrilled monkfish, <i>fennel, golden raisin, tikka sauce, lime</i> c	£32		
pork chop on bone, <i>apple, mustard, sage</i> c	£26		
sirloin steak on the bone (350g), <i>chimichurri</i> c	£46		
tiger prawns in shell, <i>garlic, chilli, coriander butter</i> c	£25		
cauliflower steak, <i>red pepper hummus, capers, kale</i> ve / c	£13		
fillet steak (200g), tomato, mushroom, onion rings, fries / sweet potato fries	£39.5	*	
roasted beetroot, <i>labneh, dill, radicchio, pumpkin seed</i> v / c	£8		
tenderstem broccoli, <i>brown butter hollandaise, almonds</i> v / c / n	£8		
heritage tomatoes, olive oil, balsamic, basil ve / c	£6		
charred gem lettuce, <i>anchovy dressing, aged parmesan</i> c	£8		
jersey royals, <i>seaweed butter</i> v / c	£7		
fries or sweet potato fries ve	£6		
sticky toffee pudding, <i>pecans, vanilla ice cream</i> v n	£7		
biscoff doughnuts	£7		
crème brûlée, <i>seasonal fruit, shortbread</i> v	£7		
chocolate torte, <i>mascarpone</i> v	£7		
selection of 4 cheese, <i>chutney, crackers</i> v	£11		

v-vegetarian ve-vegan c-celiac suitable n-contains nuts
any other allergies, please speak to a member of staff
* not suitable for sharing