

## **SAMPLE MENU**

	for one	to share	9	
nocella olives <b>ve / c</b>		£5		
lindisfarne oysters natural <b>c</b>	£4		each	*
bloody mary <b>c</b>	£4.5		each	*
charcuterie <b>c</b>	£5	£8		
tomato chutney, burrata, pesto flatbread <b>v / n</b>		£10		
lamb kebab, coriander, mint yoghurt flatbread		£11		
scallops, lentil dhal, onion bhaji <b>c</b>	£7	£12		
arancini, cheese & chive, san marzano sauce <b>v</b>	£5	£9.5		
crispy fried chicken, chilli, cucumber, aioli	£5	£9.5		
jamón ibérico, leek, manchego croquettes	£6	£10		
beef short rib, green peppercorn, tarragon <b>c</b>	£16	£28		
chargrilled monkfish, fennel, golden raisin, tikka sauce, lime c	£18	£32		
pork chop on bone, <i>apple, mustard, sage</i> <b>c</b>		£26		
in steak on the bone, chimichurri <b>c</b> £27 (200g		Og) £38.5	(350g)	
tiger prawns in shell, garlic, chilli, coriander butter c	£14 x3	£25 x	6	
cajun cauliflower steak, red pepper hummus, capers, kale ve / c		£13		
fillet steak (200g), tomato, mushroom, onion rings, fries / sweet potato fries		£39.5*	•	
butterflied grilled mackerel, romesco sauce, chickpeas and tomato salsa		£15		
roasted beetroot, labneh, dill, radicchio, pumpkin seed <b>v / c</b>	£5	£8		
heritage tomatoes, olive oil, balsamic, basil ve / c	£4	£6		
charred gem lettuce, anchovy dressing, aged parmesan <b>c</b>	£5	£8		
jersey royals, seaweed butter <b>v / c</b>	£4	£7		
fries or sweet potato fries <b>ve</b>	£4	£6		
sweetcorn ribs, <i>mexican spice, jalapeno mayo</i> <b>v</b>		£6		
tenderstem broccoli, brown butter hollandaise, flaked almond <b>v / n /c</b> £4.5		£8		
sticky toffee pudding, pecans, vanilla ice cream <b>v / n</b>		£7		
biscoff doughnuts		£7		
crème brûlée, seasonal fruit, shortbread <b>v</b>		£7 £11		
selection of 4 cheese, <i>chutney, crackers</i> <b>v</b>				
traditional greek filo cake, lime, pistachio, white chocolate cardamom mousse <b>n</b>				

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