










RAW / ENTREÉS

Live natural oysters, stout vinegar – min. order 3		POA
Beer-battered oysters, Bloody Mary dip – min. order 6		POA
Wakanui beef tartare, slow yolk, game chips	 	18
Chicken galantine – ham, brandied pistachios, Cumberland sauce		18
Flatbread – wood-fired cauliflower, ras-el-hanout, pine nuts, sumac oil	  	12
Flatbread – pulled lamb, cavolo nero, white anchovies, black pepper oil		15

SIDES

House salad, mushroom dressing, hazelnuts	   	8
Wood-roasted brusselkraut, Gorgonzola Dolce	 	9
Radicchio & celeriac gratin	 	9
Hand-cut chips, rosemary-garlic salt, duckonnaise	 	10
Ash-roasted potato & goat's curd mash	 	10

DIETARY REQUIREMENTS



Lunch; Monday - Friday 11.30am - 3pm
All our produce is sourced locally where possible
& our meat, eggs & dairy are free-range

MAINS

Winter greens & grain salad, halloumi, pumpkin seeds add grilled fish – 7 add steak (100g) – 10	 	19
Cos salad, poached egg, white anchovies, Grana Padano add wood-smoked fish – 7	 	17
Wood-roasted vegetable salad, kohlrabi, pumpkin, beetroot, confit garlic, green goddess dressing add grilled fish – 7 add steak (100g) – 10	  	18
Chestnut & ricotta gnocchi, pumpkin, mushroom, cavolo nero		25
Market fish - server to advise		POA
Wood-fired Tuatuas, black pudding, saffron sofrito, garlic crumb, ciabatta		28
Grilled Wagyu burger, Gruyère, bread & butter pickles, shoestring fries		24
Mushroom & lentil burger, kohlrabi rémoulade, frisée, shoestring fries		22
Lambwich – smoked labne, grilled cos hearts, ciabatta		17
Pork scotch, gingerbread sauce, radicchio & Brussels sprout slaw		26
200g Angus eye fillet, Pont-Neuf potatoes, bordelaise	 	34

Head Chef; Ben Convery

Autumn 2017