

LUNCH
2 COURSES £22
3 COURSES £26

S N A C K S

Homemade sourdough bread £3.5

Pickles £3.5

Brandade & olive toast £5

Lardo, walnuts £6

‘Wild’ wild boar salame £6

S T A R T E R S

Parsley soup, poached egg, snail persillade, croutons

Beetroot & black cardamom risotto

Torched mackerel, mushroom broth, pickles

Lamb tartare, redcurrants, juniper, pecorino & crisps

M A I N C O U R S E S

Celeriac cappelletti, artichokes & pistou

Cod, hazelnut miso, cabbage, young leeks & plum butter

Rabbit schnitzel, young carrots & devilled madeira sauce

Rolled veal breast, white beans & ravigote sauce

S I D E S

Potato cream, crispy onions, chives £5

Spinach, ponzu butter & sesame £4.5

Baby gem, horseradish & seeds £4.5

D E S S E R T S

Praline ice cream & brandy snaps

Warm treacle tart & crème fraîche

Yorkshire rhubarb, custard, blood orange & beignets

*If you have any allergies or require information on any allergens relating to dishes on our menu
please ask a member of the team for more information*