

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
BBQ mackerel, fermented mushroom, 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
Breaded rabbit, 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*