

LUNCH
2 COURSES £22
3 COURSES £26

S N A C K S

Homemade sourdough bread £3.5
Pickles £3.5
Tempura of cod & sauce gribiche £5
Pork & pistachio terrine, pickled berries £6
Lardo & candied walnuts £6

S T A R T E R S

Parsley soup, poached egg & croutons
Beetroot & black cardamom risotto
BBQ mackerel, fermented mushroom & pickles
Beef carpaccio, redcurrants, juniper, pecorino & crisps

M A I N C O U R S E S

Celeriac cappelletti, artichokes & pistou
Cod, hazelnut miso, chard, young leeks & plum butter
Stuffed Sutton Hoo chicken, parsnip & salsify
Belted Galloway onglet, carrots & sauce charcutière

S I D E S

Ratte potatoes, smoked butter & herbs £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
Brie De Meaux & olive-oil biscuits

*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*