

## STARTERS

Roast tomato soup, parsley pistou, deep-fried whitebait	£9
Fritto misto, trout, cod, mussel, squid, sweet chilli sauce	£10
Twice-baked Comté soufflé, bay leaf cream, sauterne-soaked white grapes	£12
Caramelized lamb belly, salsa verde, feta, radish, micro mint	£14
Gambas "al Pil Pil" prawns, chilli, coriander, toasted sourdough	£16

## MAINS

Cornish mussels, white wine & parsley or lemongrass, ginger, chilli (main course served with fries)	£13/23
Tomato risotto, barrel-aged feta, broad beans, black olives, basil	£24
Roasted beef rump, Yorkshire pudding, all the trimmings	£29
Sriracha-glazed BBQ spatchcock poussin, kohlrabi coleslaw, paprika fries	£29
Vadouvan-spiced cod kiev, Katsu curry, sticky rice	£32

## DESSERTS

Vanilla soft serve, summer fruits, meringue	£9
Strawberries, creme fraiche mousse, mint aero, lime	£10
Sticky toffee pudding, candied pecans, banana ice cream	£10
Yuzu & Passionfruit Alaska	£10
Perl las blue cheese or cave-aged cheddar cheese, walnut, treacle & thyme tart	£16



We've added a 10% discretionary service charge to your bill, which will be shared equally among our team. If you'd prefer to opt out, that's fine too, just let us know.

