

Starters

Cauliflower soup, curried mussel samosa	£10
Twice-baked Comté cheese soufflé, pickled walnut, celery, apple	£12
Cured smoked salmon, lemon cream cheese, cucumber relish, soda bread	£13
Deep fried squid, bolognese, fennel, parsley pistou	£14
Gambas al Pil Pil prawns, chilli, coriander, toasted sourdough	£16

Mains

Cornish mussels, white wine & parsley or lemongrass, ginger, chilli (main served with fries)	£13/£23
Warm celeriac and BBQ beetroot tart, pickled blackberries, hazelnuts	£24
Haddock schnitzel, smoked anchovies, sauce gribiche, seaweed fries	£28
Roasted beef rump, Yorkshire pudding, all the trimmings	£29
Caramelised chicken breast, spicy prawns, baby leeks, 'nduja dauphinoise	£29

Desserts

Chocolate brownie, chocolate sauce, vanilla ice cream	£9
Tiramisu, mascarpone ice cream, chocolate crisp	£10
Steamed lemon and treacle syrup pudding, Grand Marnier custard	£10
Blacksticks blue cheese and cave-aged cheddar cheese, walnut, treacle & thyme tart	£16
Apple tarte tatin, gingerbread ice cream (to share)	£20



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.