



## STARTERS

Olives/Nuts (Vg)	each 4
Homemade focaccia, extra virgin olive oil & balsamic vinegar (Vg)	5
Tish selection (red lentil hummus, harissa & white bean, smoked aubergine) & grilled pita (Vg)	15
Seared fillet of tuna, pickled daikon, passion fruit, lotus crisp & Ponzu dressing	15
Mushroom arancini, truffle mayonnaise (V)	11
Superfood salad, quinoa, kale, carrots, daikon, pomegranate, chickpeas & house dressing (Vg, Gf)	9.5/15
<i>Salad add on: Chicken Fattoush £9 / Smoked Salmon £7 / Tofu £4 / Herb Feta £4 / Schnitzel £12</i>	
Smoked salmon, dill crème fraiche & toasted rye bread	12
Chicken soup, boudin blanc, seasonal vegetables	10
Goose foie gras, chutney, toasted challah	24

## MAINS

Poached salmon Niçoise, soft boiled egg, green beans, new potatoes, black olives & mixed leaves	15/25
Pan fried cod, cauliflower trio & sugar snaps (Gf)	31
Chicken schnitzel, fennel & apple coleslaw	14/26
Spiced vegan bean burger, smoked tomato relish, slaw & chips (Vg)	21
Beef burger, lettuce, tomato, gherkins, harissa mayo & chips	25
<i>Burger add on: Smoked Beef £3 / Fried Egg £2 / Spicy Chipotle Sauce £1 / Avocado £2.50</i>	

## SIDES

New potatoes, garlic & herb oil	5	Heritage tomato salad	5
Hand cut chips	5	Sautéed summer greens	5
Hand cut Truffle chips	7	Mixed leaf salad	5

## DESSERTS

Fruit salad (Vg, Gf)	9
Challah brioche pudding, custard	9

