



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

Hot smoked salmon, soft boiled egg, green beans, new potatoes, black olives & anchovies	15/25
Pan fried cod, cauliflower trio & sugar snaps (Gf)	31
Spiced vegan bean burger, quinoa, roasted veg, slaw & chips (Vg)	21
Chicken schnitzel, fennel & apple coleslaw	14/26
Beef burger, lettuce, tomato, gherkins, harissa mayo & chips	25
<i>Burger add on: Cheese £1 / Beef or Turkey Bacon £3 / Fried Egg £2 / Dirty Sauce £1 / Avocado £2.50</i>	

SIDES

Onion rings	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