



STARTERS

Olives/Nuts (Vg)	each 4
Homemade focaccia, extra virgin olive oil & balsamic vinegar (Vg)	5
Tish selection (white bean & olive tapenade, Muhammara, hummus) & grilled pita (Vg)	15
Mushroom arancini & truffle mayo (V)	12
Winter vegetable salad; butternut squash, roasted pears, root vegetable crisp (Vg, Gf)	9/16
<i>Salad add on: Smoked Salmon £7 / Tofu £4 / Schnitzel £12</i>	
Sesame seared fillet of tuna, Asian salad & yuzu gel	15
Smoked salmon, pickled cucumber & horseradish	12
Chicken soup, boudin blanc, seasonal vegetables	10
Goose liver terrine, toasted challah & homemade chutney	24

MAINS

Pan fried sea bass, saffron broth, salted cod & potato bubble & squeak (Gf)	27
Chicken schnitzel, braised red cabbage	16/24
Spiced bean burger, slaw, smoked tomato relish & chips (Vg)	21
Beef burger, chimichurri mayo, lettuce, tomato, pickles & chips	25
<i>Burger add on: Smoked Lamb £3 / Fried Egg £3 / Avocado £3</i>	
Slow cooked lamb pie, mash potato & winter cabbage	32

SIDES

Roasted pumpkin, chestnut & cranberry	5	Soft mash	5
Hand cut chips	5.5	Roasted roots & winter greens	5
Hand cut Truffle chips	7.5	Mixed leaf & vegetable salad	5

DESSERTS

Exotic Fruit salad (Vg, Gf)	9
Banana Challah pudding	9
Apple tart fine	9
Sticky toffee	10

