

FROM THE KITCHEN

BAR SNACKS

Toasted Sourdough Bread – *flavoured butter* – 4

Truffle Arancini – *with grated parmesan* – 6 (V)

Jumbo Chicken Wings – *glazed in XO sauce* – 6 (GF)

Vegan “Fish Taco”- *marinated tofu, seaweed salt, pineapple pico de gallo, pickled chilli, avocado puree* – 8 (VG)

Crispy Fish Taco – *pineapple pico de gallo, pickled chilli, avocado puree* – 9 (GF)

Togarashi Spiced Scotch Egg – *katsu ketchup* – 9

Crispy Pork Belly Bao Bun – *scotch bonnet jam, kewpie mayo & pickled daikon* – 10

TO SHARE

British Cheeseboard – *with pear chutney, linseed crackers & grapes* – 12

British Cheese and Charcuterie Board – *piccalilli, cornichons & crackers* - 17

STARTERS

Homemade Crumpet – *smoked pork rib, Keen’s cheddar custard & crispy onions* – 11

Whipped Goat’s Cheese – *roasted beetroot, damson syrup & linseed cracker* – 12 (V)(GF)

Chicken Liver Parfait – *pear chutney, hazelnut & crispy chicken skin served with sourdough bread* - 13

Cured & Confit Salmon Rilette – *ponzu gel, horseradish rosti & pickled radish* – 14 (GF)

MAINS

Fried Polenta with Roasted Cauliflower – *maple and pumpkin puree, hazelnut dukka & coriander oil* – 18 (VG)(GF)

Saffron Duck Pappardelle – *confit shallot, pecorino, truffled nuts* – 19

Braised Lamb Shepherd’s Pie – *duchess potatoes, charred hispi cabbage, black garlic & seaweed powder* – 20

Skrei Cod – *miso roasted kohlrabi, turnip dashi voloute, brassica, green apple & marigold* – 23 (GF)

Roast Baollotine of Turkey – *stuffed with cranberry and pistachio, brussell sprouts, braised red cabbage, malted root vegetables* - 25

Sticky Beef Cheek – *potato pomme anna. Bacon jam, miso parsley root. Smoked carrot puree* – 23 (GF)

Please see the specials board for our daily specials

SIDES

Brussell Sprouts – *marmite & yeast emulsion* – 5

Charred Leeks & Rarebit – 5

Pigs in Blankets – *glazed in sticky cranberry sauce* - 6

Beef Fat Potatoes – 6 (GF)