



STARTER

- Burrata, Courgettes Pesto, Confit Garlic Croûte, Olives 14
- White Polenta, Leek, Tempura Sage (Vgn) 10
- Lamb Shoulder, Grilled Romano Peppers, Herb Yoghurt, Sweet Potatoes Crisp and Gastric Sauce 15
- Deep Fried Baby Squid, Courgette Tartare, Lime Mayonnaise, Beurre Blanc Sauce and Coriander 12

PASTA

- Tagliatelle Bolognese 18
- Prawn Dumpling, Bisque, Olives Dust, Milk Foam, Mushroom 22
- Filled Veal Ravioli, Charmer Sauce, Sourdough Crumble, Chives, Red Wine Reduction 18
- Paccheri with Roast Cherry Tomatoes Sauce and Basil 15
- Paccheri Pesto 15

MAIN

- Risotto of the Day (V) or (Vgn) 18
- Braised Pork Cheek, Glazed Shallot, Hispi Mash, Confit Carrot, Whisky & Honey Majo, Red Wine Sauce 20
- Catch of the Day, Seaweed, Anya Potatoes, Bisque, Samphire & Prawn Dumpling 25
- Curry, Pomegranate, Naan Bread (Vg) 18
- Entrecote Sirloin, Fries And Salad With Peppercorn or Chimicurry 25

HOUSE BURGER 17

Brioche Bun, Beef Patty, Cheese, Tomatoes Marmelade, Bacon with Salad or Fries, Plant Burger Served with Fries or Salad

SIDES

Fries 4.0 - Salad 4.0 - Broccoli with Preserved Lemon 4.5 - Garlic Bread 3.5 - Tempura Samphire 5.0

DESSERTS

Cheese Board 12

Dessert

- Pannacotta with Seasonal Fruit (Vgn) 7.0
- Pistacchio Fondant 7.0
- Bowl of Fruit, Sorbet 7.0

V - VEGETARIAN | VE - VEGAN | VGN - SUITABLE FOR VEGANS/VEGETARIANS | NGI - NO GLUTEN INGREDIENT | GFO - GLUTEN FREE OPTION

We cannot guarantee the absence of any traces of nuts or other allergens.

Please advise a member of staff if you have any dietary requirements.