



A La Carte Menu
Served 12-2pm / 6-9pm

To Begin

Smoked Mackerel Mousse, Beetroot Carpaccio, Cucumber & Ginger (GF)

£9.95

Slow Cooked Celeriac, Artichoke Puree, Pickled Apple (V) (GF)

£8.75

Roast Duck, Black Garlic, Textures of Mushroom (GF)

£10.25

To Follow

Roast Coley, Saffron Braised Potatoes, Clams & Bacon, Dill Sauce (GF)

£21.95

Lamb Rump, Crispy Breast, Confit Potato, Anchovies & Samphire

£23.95

Miso Glazed Aubergine, Kimchi, Chilli & Spring Onion, Soy Broth (V) (GF)

£17.95

To Finish

Dark Chocolate Mousse, Poached Plums & Sorbet (GF)

£9.95

Warm Hazelnut Cake, Caramelised Pear, Buttermilk & Almond Ice Cream (N)

£9.95

Vanilla Panna Cotta, Charred Oranges, Orange Tuille

£9.75

*All items subject to availability. *Some Dishes may contain Nuts. *Please ask a member of staff for assistance if you have any special dietary requirements or known allergens.