

Dinner Menu

4pm to 9pm, Wednesday to Saturday

2 courses £26, 3 courses £30

Small Plates

Cider & leek soup, clams, soft boiled quails egg (GFA) 8

Minted pea & wild garlic risotto, crispy kale, pea truffle arancini (GF/VG) 8

Sticky BBQ pork belly, house pickles, coriander, peanuts (GF) 8

Tagliatelle, chorizo, tomato, roasted red pepper 10

North sea fishcake, tartare hollandaise, grilled baby leeks 9

Large Plates

Pan fried sea trout, crispy mussels, braised lettuce, heritage potatoes, beurre blanc, samphire 22

10z pork loin chop, fried cabbage, celeriac & carrots, with potato onion and thyme gratin, red wine reduction (GF) 19

8oz sirloin steak, roasted bone marrow, confit tomato, garlic and thyme mushroom, triple cooked beef dripping chips and leaf salad (GF) 25 (+5 supplement)

Pan fried white fish, cider & tarragon batter scraps, peas, chips, tartare sauce (GF) 17

Lamb cutlets, braised lentils, peas, Parmentier potatoes, mint, feta & salsify crisps 22

King oyster scallops, miso roasted celeriac puree, mushroom reduction, wakame seaweed salad, red cabbage kimichi (VG) 15

Sides

Seasonal vegetables (GF/VGA) 4

Triple cooked beef dripping skin on chips (GF/VGA) 4

Truffle and parmesan fries (GF) 5

Onion rings (GF/VG) 4

Please advise your server of any food allergies or intolerances. Food is prepared in a kitchen where nuts are used. Given notice, we can usually cater to specific requirements. GF- Gluten Free, GFA- Gluten Free Available, V- Vegetarian, VG= Vegan

A discretionary service charge of 10% will be added for parties of 8 or more.