

Dinner Menu

4pm to 9pm, Wednesday to Saturday

2 courses £26, 3 courses £30

Small Plates

Grilled English asparagus, poached hens egg, chive & shallot beurre blanc (V/GF)

Chargrilled Jersey royals, chicken, bacon, anchovy, salad (GF)

Lamb breast, wild garlic & watercress risotto (GF)

Roasted tomato & red pepper soup, heritage tomato & herb crostini (VG/GFA)

North sea crab & cherry tomato tart, sea herb & spring leaf salad

Large Plates

Pork belly, scallop, smashed new potatoes, celeriac, kale, apple, crackling, red wine reduction (GF)

Pan fried fish of the day, grilled tenderstem broccoli, pomme purée, tartare hollandaise & toasted hazelnuts (GF)

Braised lamb shoulder, minted Jersey royals, asparagus, salsa verde, watercress, lamb reduction (GF)

Beef shin, celeriac, heritage carrots, fondant potato, parsnip & vegetable crisps, bone marrow sauce (GF)

Wild garlic & watercress risotto, charred asparagus, tenderstem broccoli, parmesan shards, lemon crème fraîche (V)

Marinated & fried mushrooms, baby gem parcels, crispy rice noodle, cucumber & coconut salad, yoghurt dressing (VG/GF)

Sides

Seasonal vegetables (GF/VGA) 4

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

Truffle & parmesan fries (GF) 5

Onion rings (GF/VG) 4

Singular courses are available. Please ask your server for prices.

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.