

## DINNER MENU



<b>NIBBLES</b>	MIXED OLIVES (VE)	3	BREADS, oils (VE)	4
<b>SMALL PLATES</b>	PIL PIL PADRONS, pan fried padron peppers, garlic & chilli pil pil (VE)			6.5
	GORGONZOLA & CELERIAC CROQUETTES, quince ketchup (V)			7.5
	STICKY ROASTED BEEF SHORT RIB, pomegranate molasses glaze, chicory walnut salad			10.5
	COURGETTE, SWEET POTATO & RED ONION RISOTTO, aubergine caponata (V/VE)			8/14.5
	PAN SEARED DIVER-CAUGHT SCALLOPS, butterbean & chorizo purée, fennel fritter			11.5
	MORCILLA & APPLE SCOTCH EGG, romesco sauce			8.5
	LANGOUSTINE, LOBSTER & TRUFFLE CAULIFLOWER BRÛLÉE, sautéed langoustine tail, bitter leaf salad			11
	ROASTED CHORIZO			6.5
	SEARED HERB CRUSTED TUNA, sesame green beans, lotus root, quails egg			9
	BURRATA & HEIRLOOM TOMATO SALAD, Cru-cured wagyu bresaola, blood orange, rocket			9.5
<b>LARGE PLATES</b>	DRY AGED STEAK (please ask your server for today's cut) - SURF & TURF YOUR STEAK, add 5oz LOBSTER TAIL with garlic & herb butter			POA +14.5
	THE CRU CANADIAN BURGER, hand minced prime chuck patty, smoked maple bacon, pecan crusted eggplant puk, red cheddar, pumpkin seed brioche bun, poutine chips			15
	PAN ROAST BARBARY DUCK BREAST, granola parsnip crumble, butternut crisps, cherry jus			19.5
	TRIO OF SALT MARSH LAMB, best end cutlet, shepherds pie, confit shoulder, pommes purée, thyme jus, crispy kale			21
	CRISPY BLACK SEA BREAM, prawn and ginger Pho, vegetable spring rolls			19.5
	SPARKLING WINE BATTERED LOCAL COD, hand cut chips, pea purée			13.5
	SMOKED BLACK BEAN & BEETROOT BURGER, tomatillo & chilli ketchup, rocket, fried goats cheesecake, rosemary focaccia bun, hand cut chips (V/VE)			14
<b>SIDES</b>	HAND CUT CHIPS, aioli dip (V/VE)			3.5
	ENGLISH LETTUCE & HERB DRESSED SALAD (VE)			4
	TENDERSTEM BROCCOLI (V/VE)			4
	FENNEL ROASTED BUTTERNUT SQUASH (V/VE)			3.5
	SESAME FINE BEANS (V/VE)			4

**ALL OF OUR FOOD IS PREPARED AND COOKED ON-SITE USING THE FRESHEST INGREDIENTS.** Please let us know if you have any dietary requirements.