

DINNER MENU



NIBBLES	MIXED OLIVES (VE)	3
	BREADS, oils (VE)	4
	CROSTINI, roasted garlic hummus, aubergine caponata (VE)	4.5
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SMALL PLATES	ROASTED CHORIZO	6.5
	SAUTÉED PADRON PEPPERS, aioli (V/VE)	6
	SALT & PEPPER SQUID, bok choy, chilli lime dressing	9
	BUTTERNUT & GORGONZOLA CROQUETTES, red pepper & olive coulis (V)	7.5
	PAN SEARED SCALLOPS, cafe de paris butter, spinach, capers, pancetta	11.5
	SLOW COOKED BEEF SHORT RIB, scotch bonnet & cinnamon BBQ sauce	10.5
	CRU ANTIPASTI, charcuterie selection, marinated olives, aubergine caponata, artisan breads, oils	8/12
	SMOKED DUCK BREAST, cabbage & celeriac remoulade, blue Monday cheese, walnuts, pomegranate	9
	WILD MUSHROOM PAPPARDELLE, truffle, rocket, pine nuts (V/VE)	8/14
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LARGE PLATES	DRY AGED STEAK (please ask your server for today's cut)	POA
	PAN ROASTED SUPREME OF GUINEA FOWL, Toulouse sausage stuffing, celeriac dauphinois, tarragon jus, tenderstem broccoli	18.5
	PAN-FRIED SEA BREAM FILLET, butterbean & chorizo fabada, charred leeks, shaved fennel	18
	CRISPY FREE RANGE PORK BELLY, prune & lingonberry compote, buttered pomme purée, braised red cabbage	17
	'ROYALE WITH CHEESE' BURGER, hand minced chuck steak, brie, duck liver pate, truffle mayonnaise, brioche bun, hand cut chips	15
	SPARKLING WINE BATTERED LOCAL COD, hand cut chips, pea purée	13.5
	BOLLYWOOD BURGER, chickpea & butternut patty, crisp onion bhaji, mango chutney, mint yoghurt, onion seed bun, hand cut chips (V/VE)	13
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SIDES	HAND CUT CHIPS, aioli dip (V/VE)	3.5
	PERSIAN SUMAC ROASTED SWEET POTATO	4
	WINTER VEGETABLES (V/VE)	4
	WINTER SALAD (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.