



For the table

Oysters & shallot mignonette £9.75-3 | £19.5-6 | £39-12
Homemade baguette, nori butter £5.5
Salt cod fritters, tomato jam £6.5
Tirokafteri dip, flat bread £6.

Starter

Grilled tenderstem broccoli, muhammara, smoked almonds, pickled chilli
Roast quail breast, confit leg, parsnip, blackberry jus
Orange & star anise cured salmon, pickled cucumber, dill creme fraiche

Main

Himalayan salt-aged Sirloin steak, cowboy butter, chips (£6 supplement)
Corn fed chicken supreme, nduja gnocchi, kale, chicken jus
Roasted cod fillet, mussels, chorizo & red pepper puree, piperade, kale, pink fir potatoes
Grilled hispi cabbage, salsify puree, crispy onions, pickled chillies

Dessert

Vegan coconut tiramisu
Chocolate fondant, blackberries, blackberry ice cream
Lime cheesecake, raspberry sorbet
Selection of British cheeses, house crackers, chutney & candied walnuts (£3 supplement)

Sides

Creamed spinach £5.5
Kale, hazelnut crumb £5.5
Chicory & pear salad candied walnuts £4.5
Chips £ 5
Buttered mash £4.5
Bone marrow mash £6.5
Fried new potatoes £5

Set menu per person £48

A 12.5% discretionary service charge