

BISTRO MENU

Available 5.2. – 29.2.2020 Tue – Sat 17.30 – 22.00, Sat 12.00 – 14.30

Homemade Bread, Flavoured Butter and Olive oil £3

Marinated Sicilian Nocellara Green Olives £3

Starters

Goat's Cheese Mille Feuille, Beetroot and Hazelnut £6

Smoked Haddock Crumpets, Eggs and Mustard Hollandaise £7

Charred Octopus, Pickled Kohlrabi and Orange Salad £8

Braised Pig's Cheeks, Red Cabbage, Apple and Buckwheat £8

Mains

Ricotta and Seaweed Ravioli, Sprouting Broccoli, Smoked Almonds £14

Poached Cod, Crab Gnocchi, Leek Fondue £16

Lemon Sole, Parmesan Mash, Sweet Shallots, Razor Clams £17

Roasted Duck Breast, Glazed Chicory Tart, Pickled Sprouts, Orange £17

Sirloin and Shin of Beef, Jerusalem Artichoke, Oyster Mushroom £19

Sides

Hand Cut Chips £3 Roasted Cauliflower with Charmer £3

Sprouting Broccoli, Hazelnut Pesto £3

Desserts

Chocolate Tart, Saffron, Pistachio £6

Lime Doughnuts, Frozen Coconut Yogurt £6

Rhubarb and Rose Pavlova £6

British Cheeses, Seasonal Chutney, Grapes, Crackers £8

Vegan options available on request in advance.

Please advise us of any allergies and dietary requirements

Groups of 6 or more: 10% discretionary service charge
will be added to your bill. All tips go to staff.