

Spring Menu

2 course meal for £22.50*

Appetisers

Olives, almonds GF VGN	3
Bread, miso butter VGN	3.75

Starters

Beetroot, apple, walnut VGN GF	8.00
Pig cheek, parsnip, beer, honey	9.50
Scallops, candied seed cream, black pudding, Jerusalem artichoke GF	10.50
Radish, radish leaf pesto, horseradish VGN	7.50

Mains

Truffle & artichoke tortellini, mushroom, nasturtium, cavolo nero VGN	15.50
Pork Wellington, pickled onion sauce, sunflower cream, caramelised garlic, roast carrots	16.50
Fish pie, pickled fennel, anchovy brown butter sauce	16.00
Roast beetroot, onion, carrots, and green lentils GF VGN	14.50
Duck, butternut squash, honey and butter reduction, seeds GF	17.50

Desserts

Artichoke caramel, rye, walnut, oat custard VGN	7.00
Douglas fir crème brûlée GF	7.00
Apple crumble with ice cream or oat custard VGN	7.00
Frangelico affogato GF VGN	5.50

Please note, availability of ingredients through the season may mean we have to make last minute changes

* additional £2 each for scallops and duck dishes in 2 courses for £22.50

Please remember to discuss with us any dietary requirements, allergies or intolerances.
No laptops after 5pm – A 12.5% Discretionary Service Charge is added to all bills