

EVENING MENU

5:30pm - 9:00pm Daily

Starters

Grilled Halloumi DFO | GFO | VG | VO 19
Ciabatta | Tomato Hummus | Pickles

Beetroot Cured Ora King Salmon DF | GF 25
Gin & Tonic Jelly | Lime | Tapioca

Beef Tataki DF 24
Pickled Radish | Sesame | Wasabi Mayo

Seafood Bouillabaisse DFO | GFO 29
Rouille | Pickled Fennel | Crouton

Sides

Sprouting Broccoli 14
Ricotta Salata | Almonds

Crushed Baby Potatoes 14
Herbs | Lemon

Mixed Leaf Salad 12
House Pickles | Seeds | Lemon Dressing

Mains

Mushroom Risotto DFO | GFO | VG | VO 37
Oyster Mushroom | Lemon Labneh | Parmesan Chip

Beef Fillet GF 45
Potato Fondant | Savoy Cabbage | Peppercorn Sauce

Braised Lamb Shoulder 42
Harissa | Tabbouleh | Fennel

Market Fish GF 39
Courgette | Roast Potato Foam | Salsa Verde

Hand-Rolled Crayfish Agnolotti 50
Ricotta | Pistachio Picada | Bisque

Desserts

Lime & Yoghurt GF 19
Yoghurt Foam | Sour Cream Ice-cream | Lime

Whipped Chocolate Ganache VG V 19
Sour Cherries | Short Crust Pastry

Cheese Plate 14
Local Cheese | Quince | Lavosh

Little Bites GF 12
Pate de Fruit | Chocolate Truffle | Flax Seed Caramel