



Snacks

House Bread & Butter for 2 £2.5

Maldon Rock Oysters, Shallot Vinegar, Dill Oil, Tabasco & Lemon £2.5 each

Selection of 'North' Charcuterie £10

Starters

Beetroot Salad, Goats Curd, Blackcurrant, Hazelnuts £8

Tempura Haddock, Durban Curry Mayonnaise, Coriander, Lime £7.5

Duck Liver Parfait, Cherries, Sauternes Jelly, Toasted Brioche £7.5

Asian Beef Spring Roll, Pickled Vegetables, Katsu Ketchup £8

Tomato & Red Pepper Gazpacho, Basil Pesto, Olive Tapenade, Burrata £7.5

Mains

Wild Mushroom & Summer Vegetable Linguine, Aged Parmesan, Lemon Dressing £18

Pan Fried Skate, Jersey Royals, Lemon, Caper & Cockle Butter £20

Curious Brew Battered Cod, Triple Cooked Chips, Crushed Peas, Tartare Sauce £18

Confit Pork Belly, Glazed Cheek, Mash, Tenderstem Broccoli, Apricot Puree £19

Lamb Cutlets, Confit Belly, Ratatouille, Smoked Aubergine, Artichoke, Creamed Potato £26

400g Cote de Boeuf, Heritage Tomato Salad, Truffle & Parmesan Fries, Chimichurri £30

Puddings

Flourless Chocolate Cake, Raspberries, Honeycomb & Raw Crème Fraiche £8

Vanilla & Mascarpone Cheesecake, Local Strawberries, Strawberry Sorbet £8

Lemon & Kaffir Lime Leaf Posset, Coconut Crumble, Coconut Sorbet £7.5

Affogato, Home Made Amaretti, Espresso & Vanilla Ice Cream £7

Selection of English Cheeses, Sweet Pickled Sultanas, Home Made Chutney & Crackers

(3 Cheeses for £11)

(5 Cheeses for £15)

If you have any allergies, please speak to a member of the team who can advise you accordingly. A discretionary service charge of 10% will be added to your bill.