



EVENING MENU

Snacks

Salted smoked almonds (v)	3
Nocellara, Ligurian, Giaconda olives (v)	4
Sourdough toast, butter, smoked sea salt (v)	4

Starters

Jerusalem couscous bowl; pickled golden courgettes, Romero peppers, kale, Datterini tomato, dukkah (v)	7.5/13
Grilled prawns, seaweed aioli, togarashi	8
Pulled beef croquettes, piccalilli, nigella seeds	7.5
Cherry peppers, feta, almonds (v)	7

Mains

Sweet potato gnocchi, mushrooms, chilli, smoked almonds, Pecorino (v)	16
Miso glazed sea trout, tenderstem broccoli, spicy miso, citrus crust	18
Grilled lamb chops, Labneh, cucumber gremolata, flat bread	18.5
Free range chicken breast, baby carrots, rose harissa, buttermilk	18
4oz beef burger, smoked Cheddar, brisket, baby gem, gherkins, house bbq sauce, skin-on fries	14.5
Buttermilk fried free-range chicken burger, fermented cabbage slaw, spicy miso, skin-on fries	13.5
32 day dry-aged Angus Sirloin /OR/ ribeye steak, pickled shiitake, and a side of your choice	30/32
<i>Add bone marrow peppercorn sauce /OR/ beef dripping butter</i>	£2.5
<i>House bbq /OR/ spicy miso</i>	£1

Sides (v)

Cornish new potatoes, pink peppercorns, dill	4.5
Green salad, Datterini tomato, buttermilk	4
Cauliflower, chilli, capers	4
Skin-on fries	4
House bbq /OR/ spicy miso sauce	1

Food Allergies and Intolerances: before you order your food and drinks please speak to your host if you have any food allergies or intolerances. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill