

**House made focaccia** 5.50  
whipped butter

(choose 3 for 23)

<b>Sweet potato falafel</b> smoked paprika hummus (PB,NGCI)	9.50	<b>House pickles</b> (PB)	6.50
<b>Pea and mint arancini</b> coriander zhoug (PB,NGCI)	9.50	<b>Baby chorizo, hot honey</b>	9.50
<b>Harissa roasted prawn</b> lemon, focaccia	13.50	<b>Pork crackling</b> curry mayo (DF, NGCI)	8.50

**Heritage tomatoes** 14.50  
black olive, pine nut, pickled shallots (PB)

**Pork rillette** 15.00  
cornichons, grilled endive, sourdough

**Mozzarella and black truffle tortelloni** 16.00  
parmesan butter sauce, chive

**Tuna crudo** 18.00  
grapefruit, fennel, dill, tapioca cracker, chilli (DF)

**Spiced parsnip wellington** 23.00  
butternut squash, leek, pumpkin seed oil (PB)

**Chicken supreme** 25.00  
English peas, lettuce, creamed potatoes, crispy pancetta (NGCI)

**Confit trout** 27.00  
Provençal vegetables, feta, caper, lemon (NGCI)

**Pork rack for 2** 52.00  
sticky belly, Pommès Anna, spring green, anchovy, pork sauce (NGCI)

**Heritage tomato salad** 8.00  
dukkah, croutons (PB, NGCI)

**Rosemary chips** 7.50  
(PB) (NGCI)

**Baby potatoes** 7.50  
smoked emulsion, bacon, chives (NGCI)

**Apple tarte-tatin** 8.50  
caramel ice cream (PB)

**Chocolate and mango pebble** 8.50  
strawberry coulis (PB)

Please ask your server if you require any information regarding allergens.

We believe in supporting our local community and sourcing only the highest quality ingredients to create fresh, flavourful dishes.

We work directly with UK farmers and producers to bring you ingredients that are not only delicious, but also ethically and sustainably sourced.

(NGCI) no gluten containing ingredients (PB) plant based (DF) dairy free