

STARTERS

Seasonal Soup
with freshly baked sourdough
£7

Lamb Toast
*shredded lamb, spiced brioche, crusted
with pistachios, lemon & tahini sauce*
£9

Rarebit Crumpet
*smoked cheddar sauce, sourdough
crumpet, burnt leek ketchup, crispy
leeks*
£8

Cured Sea Bream
*nori mosaic, charred asparagus,
preserved lemon, dill mayonnaise,
pickled asparagus ribbons*
£8.50

Ham Hock & Cabbage
*charred hispi, stout mayonnaise, garlic
crumb, sweet pickled chili*
£8.50

MAINS

Moroccan Lamb Salad
*pulled lamb leg, spiced flatbread, bitter leaves,
jewelled buckwheat, hummus, preserved lemon
dressing, sweet pickled chilies, fresh coriander*
£18

Cauliflower Steak
*charred onion puree, rarebit sauce, pickled
cauliflower, pickled onion rings, spring onion*
£16

Masala Cod
*coconut dhal, green masala butter, fennel &
coriander remoulade, potato bhaji*
£18

Ham, Egg & Chips
*10 day brined pork shoulder, confit potato chips,
cured egg yolk, stout mayonnaise, pea puree*
£23

Ribeye
*12oz grass-fed Dexter beef, marmite glazed hispi
cabbage, bone marrow gratin, and your choice of
chimichurri or peppercorn*
£27

Make it Surf & Turf +£4
honey butter crispy prawns/ tomato & chili grilled prawns
Add a Side +£4
twice cooked chips/confit chips/

DESSERTS

Going to The Pictures
*caramelised white chocolate sponge,
toffee popcorn infused cremeux, toasted
corn brittle, mini meringue popcorns*
£8

Lemon Cheesecake Choux
*filled with cheesecake mousse, lemon
curd, yuzu gel, ginger snap tuile*
£7

Baby Guinness Cake
*chocolate guinness cake, layered with
kahlua ganache, topped with baileys
mousse and whiskey caramel*
£7

Milk & Cookies
*horlicks & chocolate chip cookies,
malted milk ice cream, malted
milkshake, honeycomb*
£7

Rhubarb & Custard
*brown butter madeleines served with
compressed rhubarb, rhubarb puree,
vanilla bean custard*
£7