



DINNER

WHILE YOU WAIT

House
Marinated Olives
Garlic, chilli
4.5

Warm
Focaccia
Olive oil, balsamic
4.5

Padron Peppers
(vg)
Maldon Salt
5.0

Spiced
Hummus(vg)
Warm Flatbread
6.0

SHARING BOARDS

Continental 30.0
Freshly sliced gabagool (capicola) + 24 month prosciutto di parma from the deli, homemade focaccia, villa truffo cheese, salted almonds, caper berries, red onion chutney.

The Sea 35.0
Beetroot cured salmon, smoked mackerel pâté, chilli + garlic king prawns, whitebait, artisan breads

Mediterranean 25.0
Honeyed chorizo, Manchego, membrillo quince, padron peppers + sea salt, Manzanilla olives, homemade focaccia, Spanish olive oil

Herbivore (vg available) 28.0
Homemade hummus, spinach + onion bhaji, goat cheese frijoles, tagine, homemade falafel, harissa, homemade flatbread

Artisan Cheese 17.0/25.0
Three or five artisan cheeses, homemade crostini, house pickles, fig conserve, celery, caper berries

SMALL PLATES

MEAT + FISH

Smoked Mackerel Pâté 10.5
Toasted artisan bread, mixed leaf

Beetroot + Gin Cured Salmon 8.8
Pickled cucumber, dill, buttered artisan bread

King Prawns 14.0
Chilli, garlic, toasted focaccia

Honeyed Chorizo 7.7
Warm flatbread

8oz Rump Steak 9.5
Chimichurri salsa

Chicken Wings 8.0
Honey + tamarind glaze

Moules Marinière 9.5
Rope grown mussels, marinière sauce, toasted focaccia

Salt Beef Croquettes 7.5
Piccalilli mayo

Every dish we make is freshly prepared in small kitchens and bakeries that handle allergens and each dish contains ingredients that are prepared externally. For this reason, we CANNOT GUARANTEE the absence of any allergens in any of our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please speak to a manager



VEGETABLE

Hasselback Potatoes (vg) Citrus yoghurt, Maldon sea salt	6.0	Grilled Halloumi Charred peaches, hot honey vinaigrette	6.5
Cauliflower "Wings" (vg) Honey + tamarind glaze	7.0	Panzanella Salad (vg) Plum tomato fresh onion, cucumber, ATN croutons	7.2
Frijoles (vg available) Chipotle spiced refried beans, crumbled goat cheese, fried tortilla	7.2	Spinach + Onion Bhajis (v) Mango sriracha, curry mayo	6.0
Charred Hispi Cabbage Raspberry vinaigrette	7.5		

DESSERT

Homemade Chocolate Brownie Honeycomb ice cream	7.5	Morello Cherry Cheesecake	8.0
Homemade Tiramisu	8.0	Affogato Vanilla ice cream, espresso, amaretto	8.0
Malteser Crème Brûlée	7.5	Trio of Cheshire Farm ice cream	5.5



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