



Dinner

Friday + Saturday 5pm – 9pm

While You Wait

House Marinated Olives Garlic, chilli 4.2	Warm Focaccia Olive oil, balsamic 3.5	Padron Peppers (vg) Flash fried, sea salt 5.0	Beetroot Hummus (vg) Toasted artisan bread 4.7
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Sharing Boards

Charcuterie Cured meats, British + continental cheeses, fig, pistachio, beetroot chutney, rocket salad, artisan bread 24.0	Seacuterie Beetroot cured salmon, smoked mackerel pâté, chilli + lime tiger prawns, pad krapow squid, artisan breads 24.0
Mediterranean Honeyed chorizo, Manchego, membrillo quince, padron peppers + sea salt, Manzanilla olives, artisan breads, Spanish olive oil 20.0	Herbivore (vg available) Beetroot hummus, spinach + onion bhaji, goat cheese frijoles, spiced cauliflower, roasted beetroot, sun blushed tomato, mozzarella, rocket salad, warm flatbread 20.0

Small Plates

Fish

Smoked Mackerel Pâté Horseradish, lemon, chive, toasted artisan bread, mixed leaf 7.5	Crispy Pad Krapow Squid Garlic, chilli, holy basil 7.5
Pan Fried Tiger Prawns Chilli butter, lime 8.0	Scallop Wonton Five spice, Asian slaw, coriander 9.5
	Beetroot + Gin Cured Salmon Pickled cucumber, dill, buttered bread 7.5

Meat

Chicken Liver Parfait Beetroot chutney, toasted artisan bread 6.0	Sliders Brioche bun, house burger, dirty sauce, dill pickle 7.0
Honeyed Chorizo Artisan bread 6.5	Fried Chicken Soy + ginger marinade + - Curry mayo, pickled cucumber, sesame or - Honey tamarind glaze 6.5
Lamb Kofta Beetroot hummus, tzatziki, sumac 7.5	
Pork Belly Cumin, hot mango salsa 7.5	Fillet Carpaccio Macerated strawberry, rye crisp, micro salad 9.5
Duck Momo Pistachio, soy + citrus dipping sauce 7.5	<i>continued overleaf...</i>

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Please speak to staff for more information on allergens.



...Small Plates

Vegetable

Squash Momos (vg) Cumin roasted butternut, pistachio + coriander chutney	6.0	Frijoles (vg available) Chipotle spiced refried beans, crumbled goat cheese, fried tortilla	6.0
Cauliflower Pakora (vg) Maple + tamarind dressing	6.5	Flash Fried Green Beans (vg) Garlic, red chilli	5.5
Spinach + Onion Bhaji (vg) Hot mango sauce	6.0	Grilled Tenderstem Broccoli (vg) Soy, sesame, ginger	6.5
		Hand Cut Chips (vg available) Garlic mayo, chipotle ketchup	4.0

Salads

Heirloom Tomato (vg) British rapeseed oil, micro basil	5.5	Chicory + Blue Cheese (v) Honey, candied walnut	6.5
Duck + Orange Pickled cucumber, sesame, citrus soy dressing	7.0	Rocket + Parmesan (v) Toasted pine nuts, balsamic glaze	5.5

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