

May



To Start

- 4.5 Smokey seasoned cashew nuts [ve][gf][n]
- 4.5 Gordal olives, stone in, marinated in chilli [ve][gf]
- 6 Pork quavers, house seasoning, apple and smoked raisin chutney [gf]
- 5 Bradwall's sourdough, wild garlic hummus, whipped butter [v][veo]

Small Plates

We advise 2-3 per person

- 8 Seared mackerel, pickled shallot, celeriac, fennel crumb
- 6 Burrata, wild garlic pine nut pesto, tomato and pea [v][gf]
- 7 Smoked haddock croquettes, romesco sauce with almonds, parmesan [gf][n]
- 6 Billy's bhaji, cucumber - mint - coconut yoghurt, shimeji mushrooms [ve][gf]
- 6 Hamhock arancini, truffle mayo, herby gremolata [gf]
- 8 Guinness glazed pork belly, pickled carrot, puffed wild rice [gf]
- 9 Buttered brown shrimps on sour dough crumpet, basil oil

Main Event

Served simply, add your sides

- Line-caught day boat fish — availability and pricing change daily
- 16 Braised beef cheek, red wine jus, crispy and pickled onions [gf]
- 16 Chicken breast, corn fed - roasted on the bone, red wine jus, salsa verde [gf]
- 32 Rib eye steak, dry aged - grass fed, béarnaise sauce [gf]
- 14 Vegetable pithivier, British roots, seeds, pickled fennel, salsa verde, white wine sauce [v][veo]

Large cuts to share between 2

- 65 Rib of beef on the bone, béarnaise sauce, truffle red wine jus, pickled red onions [gf]
- 65 Cured monkfish on the bone, white wine cream sauce, samphire [gf]

Sides

- 5 Plain fries [ve][gf]
- 6.5 Parm truffle fries [v][gf]
- 5 Watercress, pickled fennel, tomato, pea salad [ve]
- 6.5 Thyme mash, crispy onions, chives [v]
- 6.5 Charred carrots, chilli, yoghurt, oat crumble [v]
- 6.5 Blackened hispy cabbage, toasted sesame, garlic mayo [ve][gf]
- 6.5 Tender stem broccoli, toasted almond, lemon emulsion [ve][gf][n]

Sauces

- 3.5 Peppercorn [gf]
- 3.5 Béarnaise [gf]
- 3.5 Truffle red wine jus [gf]

We'll add a 10% optional service charge to your bill. If you'd like to change this, just let us know!

For food allergies and intolerances, please speak to our staff about the ingredients when ordering your meal.

[v] VEGETARIAN [ve] VEGAN [veo] VEGAN OPTION [gf] GLUTEN FREE [n] CONTAINS NUTS