Set menu 2 course £23, 3 course £26

Monday - Friday lunch

Bbq sardines, pesto & sourdough GFA

Braised & smoked celeriac, truffle emulsion, parsnip, walnut & girolles VG

Treacle tart, candied hazelnut, malt ice cream N

Small Plates

Garlic & herb sourdough focaccia, sun-blushed tomato butter £4.5

Bbq sardines, pesto & sourdough GFA £8

Confit garlic flatbread, harissa hummus, crispy chickpea V £8

Pork scotch egg, nduja & chorizo jam DF £10

Charred broccoli, romesco, toasted almonds VG £9

Crispy pig cheek, peas, onions, smoked pancetta GF £9

Mains

Monkfish kiev, crayfish, wild garlic hollandaise, fries & green salad £28

Spring lamb rump, confit shoulder, broccoli & jus GF £27

Beer battered haddock, triple cooked chips, crushed pea's £18

Braised & smoked celeriac, truffle emulsion, parsnip, walnut & girolles VG £19

Spring risotto, asparagus, smoked broad bean, & pea, tempura courgette V £18

Chicken supreme, asparagus, wild mushroom & tarragon GF £22

Grill

10 oz 60-day aged rump steak, triple cooked chips, peppercorn sauce, green tomato chutney GF DFA £28

Lamb burger, smoked feta, tzatziki, pickled red onion, pickled cucumber, fries GFA £18

Hereford 28-day aged 500g sirloin on the bone, cep & truffle, triple cooked chips, green salad GF £35

Nose to tail (Thursday - Saturday evenings) £75 for two

Snacks - belly on toast & salsa verde, shoulder croquette, sweet bread & burnt onion

Main - roast rump & rack, tandoori neck, crispy potatoes, lamb fat carrots, yoghurt

Sides to share £8

mac & cheese, crispy bacon, crispy onions | rosti chips, parmesan, truffle mayo GF

BBQ baby gem, caesar sauce, crispy potato | honey glazed hispi, sriracha & chives VG