

FOR THE TABLE

Homemade soda bread & salted butter Gordal olives sea salt & pepper almonds	3.25
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STARTERS

Celeriac soup, poached egg, truffle	6.95
Heritage beetroot, cured organic salmon, smoked rosemary mayonnaise	8.95
Scorched mackerel, cucumber, dill yogurt, black sesame	7.95
Roast carrot, avocado hummus, granola	8.25

SALADS

	<i>starter</i>	<i>main</i>
Salad nicoise, grilled yellowfin tuna	9.5	16
Butternut squash, burratina, walnut pesto	8.5	14.5
Red and white chicory, blue cheese, toasted hazelnuts	7.75	13.5

MAINS

Black bream, salt cod beignet, artichoke puree, wild mushroom	20
Roast salsify rainbow chard, girolle mushrooms, beetroot dressing	15.95
Hand cut orecchiette pasta, pickled mushrooms, cavolo nero, salsa verde	15
Roast cauliflower, cranberries, capers, walnut, truffle polenta, sage	18.5
Grilled hispi cabbage, burnt apple, piglet belly, cider dressing	21
Boulangere potato, slow cooked lamb, tomato and aubergine caponata	19.50

ROOTS, TUBERS & LETTUCES

Honey roast carrot, parsnip	4
Green & herb salad, house dressing	4
Duck fat roast potato	4.5
Sprouts, chestnut, pancetta	4.5

Allergens available on request.

Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

A discretionary 12.5% service charge will be added to your bill.

Allan Jenkins Photography

Limited Edition prints by Welsh photographer **Allan Jenkins**

His new series of Still Life is a celebration of food and making the ordinary look extraordinary.

www.allanjenkins.com