



FOR THE TABLE

Homemade soda bread & salted butter | Gordal olives | Rosemary nut mix 3.25

STARTERS

Celeriac soup, poached egg, truffle 6.95

Heritage beetroot, cured organic salmon, smoked rosemary mayonnaise 9.75

Hay smoked trout fillet, celeriac remoulade, green apple 8.95

Roast carrot, avocado hummus, granola 8.25

SALADS

starter main

Salad nicoise, grilled yellowfin tuna 9.5 16

Butternut squash, burratina, walnut pesto 8.5 14.5

Red & white chicory, blue cheese, toasted hazelnuts 7.75 13.5

MAINS

Crispy courgette, pan fried monkfish, dill yogurt 20.5

Seared salsify, rainbow chard, girolle mushrooms, beetroot dressing 15.95

Boulangere potato, slow cooked lamb, tomato & aubergine 19.5

Pickled mushrooms, cavolo nero, hand-cut orecchiette pasta, salsa verde 15

Roast cauliflower, golden raisins, capers, soft polenta, salted grapes 15.5

Wild mushroom, gnocchi, roast chicken, tarragon 18.5

ROOTS, TUBERS & LETTUCES

Honey roast carrot, parsnip 4

Green & herb salad, house dressing 4

Triple cooked chips 4.5

Green beans & hazelnuts 4

Allergens available on request.

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