

# Dinner

## Get started:

Specially marinated Spanish olives 3.

Shaved iberico ham, sourdough toast, chilli pickled onions, parmesan 8.5/16.

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## Small plates:

Cream of celeriac soup, truffle and chive oil, warm bread 6.5

Whipped smoked mackerel, beer bread toast, pickled cucumber, horseradish 7.5

Curried cauliflower bhajis, sultanas, almonds, yoghurt 7.

Iberico ham and potato scotch egg, celeriac remoulade, apple puree 7.5

Roasted king scallop, black pudding, granny smith, hazelnut 9.5

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## Big plates:

Skrei cod, roasted mushroom, mussels, potato gnocchi, warm tartare 18.

Marinated loin of lamb, spiced belly pastilla, bulgar wheat, charred tenderstem 20.

Monkfish tail, chorizo jam, heritage potato, caramelised cauliflower 20.

Grilled goat's cheese polenta, poached hen's egg, Paris browns, herb butter 14.

8oz. Rib-eye/fillet, peppercorn sauce - choose your side 20/26.5

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## Afters:

Sticky apple cake, almond crunch, vanilla ice cream 7.

Dark chocolate tart, cardamom ice cream, honeycomb 7.5

Hand-made ice cream and sorbet, fruit and nut biscuit 6.

Mascarpone mousse, blood orange sorbet, basil meringue 7.

British cheese, grapes, chutney, crackers 8.

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## Sides 3.

Thrice-cooked chips / seasonal salad / broccoli, chilli & almonds /  
thin cut fries, truffle oil, parmesan / glazed carrots, fennel and cumin /  
creamed potato / Korean greens, toasted peanuts

Please inform us of any dietary requirements when booking and ordering.

Half portions are available - please ask for other children's options.