

		LARGE PLATES		
		SMALL PLATES	Gordal green olives....vg	£4
Sourdough with smoked butter.....v	£4		Corn fed chicken, charred leek, bacon, cauliflower puree.....	£15
Crispy cauliflower, soya , garlic, ginger, pickled chillies, spring onions, roast cashews.....vg	£7		Flat iron steak, king oyster mushroom, confit tomato, chimichurri.....	£15
Hot smoked salmon, crab, avocado, red pepper.....	£8		Pan fried hake, mussels, samphire, fennel veloute.....	£15
Soup of the day always vegan with sourdough.....vg	£5		Wild mushroom and truffle gnocchi, wild garlic, parmesan crisp..v.vg option	£14
Pork cheek, ham bon bon, swede, spiced apple chutney....	£8			
Rabbit rillettte, mango chutney, toasted sourdough.....	£8			



		SIDES	
		Sauteed seasonal greens.....vg	£4
		Parmesan & truffle hand cut chips...	£4
		Saute crushed new potatoes.....vg	£4
		Honey roast carrots, tahini, pomegranite, pistachio.....v	£4

DESSERTS	Cheeseboard from Starter Culture homemade oat cakes and chutney.....	£9	<p><i>** If you have a food allergy or special dietary requirement, please inform your server **</i></p> <p>~~~~~</p> <p><i>A service charge will apply to tables of six or more</i></p>
	Rhubarb & custard panna cotta, gingerbread, pistachio cream.....	£7	
	Milk chocolate delice, raspberry icecream, honeycomb.....	£7	
	Baked lemon & strawberry cheesecake, meringue chantilly, summer berries.....	£7	