

December a la carte menu

- Braised leeks, peppered goat's cheese, raisin puree, crispy leek - 8
King oyster mushroom, red quinoa risotto, truffle, parmesan, kale - 8.50
Steamed salmon, cucumber ketchup, pickled cucumber, crème fraiche - 9
Seared scallops, cauliflower puree, cauliflower piccalilli, apple puree - 9.50
Confit chicken thigh, fondant potato, miso broth, pickled shimeje mushrooms - 9
- Herb falafel, sumac squash, aubergine, hummus, pomegranate, molasses, tahini - 15
Jerusalem artichoke tortellini, carrot puree, heritage carrots, almonds, squash - 15
Cajun blackened hake, mixed bean cassoulet, parsley emulsion, red amaranth - 16
Halibut fillet, prawn and sweetcorn succotash, corn puree, samphire, corn - 18
Lamb rump, lamb neck and mint croquette, salt baked beetroots, beet crudité - 18
Beef sirloin, braised shin of beef, Yorkshire pudding, broccoli puree, shiitake - 18.50
Confit pork belly, ham hock, collard greens, delicata pumpkin squash, jus - 17.50
- Apple frozen parfait, elderberry sorbet, cinnamon crumble, apple gel, berries - 7
Rum and caramelised white chocolate panna cotta, orange, labneh, hazelnuts - 8.50
Dark chocolate torte, mint ice cream, snow, chocolate soil, ganache, meringue - 8.50
Flourless spiced banana bread, demarera ice cream, toasted peanuts - 8

Cheese board - 8

Buy the chefs a beer - 5

Discretionary 12.5% service charge will be added to the bill
Gluten free and allergen menus available on request

Prices subject to change