



available monday to thursday 6pm - 9pm
available friday to saturday 6pm - 9.30pm

TO DRINK

tanqueray gin, fever tree tonic, coriander, lime, juniper - 6.5
hindleap blanc de blancs english sparkling wine - 8.2

BITES

whitebait, garlic aioli - 2.5
ham hock croquette - 3.5
shorthorn beef, asian dressing - 3.7

TO START

smoked trout, cucumber & apple, pickled fennel, sauce vierge - 8
moules mariniere, wakame - 8.5
beef tataki, soy nut dressing, chilli verde - 8.7
heritage tomato salad, basil, golden cross - 8.9
baked camembert, cranberry pickle, sourdough - 9

TO FOLLOW

asparagus risotto, nettle, pea, parmesan - 16
chicken ballotine, baby gem, potato bon bon, chicken veloute - 17.2
confit pork belly, black pudding, chorizo & bean cassoulet - 18.2
lemon sole, fennel, preserved lemon, beach herbs - 20.6

TO SHARE

105 day dry aged cote de boeuf, forestiere sauce, chicory, german potato salad - 29.8pp

SIDES

tenderstem broccoli, garlic, lemon - 3.5
new potatoes, herb butter - 3.5

this menu is subject to change as we only serve ingredients in the peak of their season, when local produce is at it's best