



A la Carte Menu

Let's Begin

**Torched Mackerel Fillet, Roasted Tomato Consommé,
Semi-Dried & Confit Cherry Tomatoes, Pickled Fennel & Croutons £9.95
(DF)(Gf adapt)**

**Sesame Crumpet, Dressed Crab with Capers, Gherkins & Lemon,
Chorizo Crumb & Sorrel Mayonnaise £9.95**

**Chicken & Ham Hock Terrine, Bacon Jam, Sweetcorn Puree,
Pickled Shimeji Mushrooms & Dressed Endive £9.95 (GF)**

**Smoked Beef Shin, Horseradish Beignet, Red Pepper Puree,
Shallot Marmalade & Crispy Shallots £9.95**

**Mezze of Spiced Roasted Carrot & Squash, Squash Humous, Honeyed Figs,
Marinated Feta & Artichoke, Tzatziki, Sesame & Garlic Toasts £9.95
(VG/DF)**

**Duck Breast Pastrami, Smoked Braised Leek & Hazelnut Butter,
Confit Duck Leg Fritter, £9.95**

**Beetroot, Sorrel & Cream Cheese Terrine, Pistachio Dukkah,
Rye Crostini & Sorrel Granita £9.95 (V)(GF adapt)**

**Soup of the day: please see separate specials menu
£8.95 (VG/DF/GF adapt)**

Specific Gluten free & Dairy free have been marked on this menu.