



# A la Carte Menu

*Let's Begin*

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

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

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

**Thai style Crab Doughnuts, Pineapple & Sweet Chilli Salsa,  
Fresh Coriander Salad & Basil Oil £9.95**

**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)**

**Wild Mushroom & Roasted Onion Tart, Rocket Puree,  
Candied Walnuts, Pickled Shallots & Balsamic Gel £9.95 (VG)**

**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.**